Q.1. What are the different types of breakfast? Explain English breakfast.  
(6+4=10)

Q.2. What are the steps involved in service of red wine? 
OR 
Give step-by-step explanation for making and serving a la carte tea. 
(10)

Q.3. Explain classification of alcoholic beverage with examples. 
OR 
Prepare flow chart of making beer. Give five international brand names of beer. 
(5+5=10)

Q.4. What are the duties and responsibilities of Food and Beverage Manager? 
OR 
What is the important role of stewarding in Food and Beverage Service department? Explain. 
(10)

Q.5. What is banquet? What are the different seating plans for different functions? Illustrate with diagram. 
(10)

Q.6. Write short notes (any five): 
(a) Proof 
(b) Sparkling wine 
(c) High tea 
(d) EPNS 
(e) Ale 
(f) Cognac 
(g) Green tea 
(h) Liquor trolley 
(5x3=15)
Q.7. Write cocktail recipes of each spirit:
(a) Gin  (b) Vodka  (c) Rum
(d) Tequila  (e) Whisky

(5x4=20)

Q.8. Match the following:
(a) Whisky  (i) Cruet set
(b) Top of the cover  (ii) Vodka
(c) Bloody Mary  (iii) Barley
(d) Gin  (iv) Liqueur
(e) Kahlua  (v) Juniper Berries

(5x1=5)

Q.9. State True or False:
(a) Aging is not done in bottles.
(b) Table wines are also called Still Wines.
(c) Meat is served in European breakfast.
(d) Malibu is a vodka.
(e) Salt is an example of condiment.

(5x1=5)

Q.10. Fill in the blanks:
(a) Cigars are stored in ________.
(b) VSOP stands for ________.
(c) Champagne comes from ________ region.
(d) KOT means ________.
(e) Serviette is the French term for ________.

(5x1=5)