

Printing Page(s) : 1

**Paper Code :DMS-235
Roll No.**

**MBA-15 (Hotel & Tourism)
2nd Year Examination, Academic Batch 2016-17
Food & Beverage Service**

Time : 3 Hours]

[Max. Marks : 100

*Note. Attempt any **Five** questions. All questions carry equal marks.*

Q.1. What are the duties and responsibilities of the food and beverage service staff?

Q.2.Explain the following terms:-

1. Savoury, 2. Farineaux, 3. Legumes, 4. Horsd'oeuvre, 5. Sorbet, 6. Brunch, 7. Supper.

Q.3. Differentiate between

- a. Mise-en-place and mis-en-scene
- b. American breakfast and Continental Break fast

Q.4. write short note on:

1. Gin, 2. Vodka, 3. Rum, 4. Tequila

Q5. Explain the manufacturing process of coffee, describe its types.

Q6. Explain the two methods of distillation.

Q7. what are the objectives of menu-planning?

Q8. What are the points to be kept in mind while handing banquets?.