



**Last Date of Submission:** 15<sup>th</sup> January 2013

**Course Title:** Food & Beverage Service-II

**Course Code:** DRS- 103

**Year:** 2012-13

**Maximum Marks:** 20

Section 'A' contains 08 short answer type questions of 2<sup>1/2</sup> marks each. Attempt any 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately. Briefly discuss the following:

**Section-A**

1. Write a note on "Pot Still".
2. Define wine? Describe wine making procedure.
3. Write a short note on liqueurs.
4. Write a note on "Garnish".
5. Write note on "international soup".
6. Classify sauce and explain each type with example.
7. Explain the procedure of making fish stock.
8. Write a short note on "cuts of fish".

Section 'B' contains 04 long answer-type questions of 5 marks each. Attempt any 2 questions only. Answers of Long answer-type questions must be restricted to 1000 words approximately. Briefly discuss the following:

**Section-B**

1. Define cuisine. Explain Indian cuisine in detail.
2. Write an essay on "Hygeine and Sanitation in F&B Operation".
3. What do you mean by F & B Control? Explain methods of F&B Control.
4. Write an essay on "Other Catering Operations".