

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)**  
**EXAMINATION: MAY - 2025**  
**SECOND SEMESTER**

**Subject : Food & Beverage Service - II (761202)**

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**Date: 16/05/2025**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

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- Instructions:**
- 1) Q1. Is compulsory
  - 2) Each question carries equal marks.
  - 3) Attempt any 05 questions from the remaining

**Q. 1 Explain the following terms (any10) (10)**

- a) Mise-en-place
- b) Supper
- c) Tisane
- d) Grist
- e) Wort
- f) Hops
- g) Port
- h) Isinglass
- i) Perry
- j) Mead
- k) Trappist
- l) Mocktail

**Q. 2 Answer the following(any5): (2 Marks each) (10)**

- a) Write Names of the Mother Sauces
- b) Classification of Salads
- c) Classification of Soups
- d) Classification of Non-Alcoholic Beverages.
- e) Categories of cheese

**Q. 3**

- a) Explain the 5 types of Special KOT used with neat diagram [5]
- b) Explain in detail with the help of flow chart the triplicate checking system of KOT & BOT. [5]

**(10)**

**Q. 4**

- a) Write in brief the Ingredients used for Beer Making [5]
- b) Draw the classification chart of Alcoholic Beverages [5]

**(10)**

**Q. 5 Write note on following: (2 Marks each) (10)**

- a) Differentiate between Ale & Lager
- b) Differentiate between Table d' hotel & A la carte
- c) Differentiate between Liquor & Liqueur
- d) Differentiate between Aromatized & Fortified wines
- e) Differentiate between Fermentation & Distillation

- Q. 6** a) Write down the faults found in BEER [5] (10)  
b) List down the base ingredient & give 2 brands for following: [5]  
i) Beer  
ii) Whisky  
iii) Vodka  
iv) Gin  
v) Rum

- Q. 7 Attempt any 2 : (5 Marks each)** (10)  
a) Plan a Four Course Classical menu with following course Soup ,Fish ,  
Main Course, Sweet.  
b) Write the French Classical Menu in sequence in French &English

- Q. 8 Give the sauces for the following (Any 5) (2 Marks each)** (10)  
1. Roast Chicken  
2. Roast Lamb  
3. Roast Beef  
4. Roast Pork  
5. Roast Turkey  
6. Grilled Fish  
7. Boiled Beef
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