

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)**  
**EXAMINATION: MAY - 2026**  
**SECOND SEMESTER**

**Subject : Food & Beverage Service - II (76125-202)**

**Date: 20/05/2026**

**Total Marks: 30**

**Time: 10.00 am to 11.30 am**

- Instructions:** 1) Q1. Is compulsory  
2) Each question carries equal marks.  
3) Attempt any 02 questions from the remaining

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

- |                  |               |                      |              |
|------------------|---------------|----------------------|--------------|
| 1. Hops          | 2. A la carte | 3. Stout             | 4. Hi Tea    |
| 5. Tonic         | 6. Brunch     | 7. Grist             | 8. Isinglass |
| 9. Mise-en-scene | 10. IMFL      | 11. Malted beverages | 12. Cocktail |

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

1. Categories of cheese with one example each
2. Give the organizational chart for IRD with its sub department.
3. Explain different types of MENUS
4. Draw the Daily Log Book format
5. Write English breakfast menu

**Q. 3 Explain in brief : (2 Marks each) (10)**

1. Objectives of F&B control
2. With the help of flow chart, explain triplicate KOT system control
3. F&B service POS software systems used in hotels.
4. Classification chart of Beverages
5. Give the faults found in beer

**Q. 4 Write note on following: (Any 2) (5 Marks each) (10)**

1. Write in brief the Ingredients used for Beer Making
2. Write in brief the POS systems hardware used in hotels.
3. Write the French Classical Menu in sequence in French & English
4. Write the Hi Tea menu

**Q. 5 Give examples of the following: (Any 5) (2 marks each) (10)**

1. List 2 international brands for following (1/2 marks each)  
i) Whisky                      ii) Vodka                      iii) Gin                      iv) Rum

2. Give the spirits used in the following liqueur coffee (1/2 marks each)
    - i) Russian coffee
    - ii) Irish coffee
    - iii) Café Royale
    - iv) Jamaican coffee
  3. Give the fruits used for the syrups (1/2 marks each)
    - i) Cassis
    - ii) Orgeat
    - iii) Grenadine
    - iv) Framboise
  4. List down the base ingredient for following: (1/2 marks each)
    - i) Whisky
    - ii) Vodka
    - iii) Gin
    - iv) Rum
  5. Give 4 names of Savouries
  6. Give any 4 methods of bill payment
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