

# **FOOD AND BEVERAGE SERVICE**



## F&B FUNDAMENTALS

1. Write the hierarchy of the f&b department in a 5\* hotel.
2. What is the french term for wine waiter?
3. What is the french term for carver?
4. What is the number of covers a steward can handle?
5. What are the checklists of a restaurant supervisor before service?
6. What is that a restaurant supervisor should check after closing service?
7. What are the duties and responsibilities of food and beverage manager?
8. Give the job description of restaurant manager?
9. Give the job description of maître d'hôtel?
10. What are the skills required for a station waiter?
11. Give the job description of station waiter?
12. Give the job description of wine waiter?
13. Give the job description of room service order taker?
14. What are the good qualities of restaurant hostess?
15. List out the general points one must consider while purchasing equipments for a food and beverage department?
16. What is the height of chair seat from ground?
17. What is the difference in between restaurant chair and banquet chair?
18. What is the difference between pool chair and lounge chair?
19. Name types of dining tables that can be used in fine dining restaurants.
20. What is the size of a round table meant for 6 - 8 guests?
21. Name furniture used in a first class restaurant?
22. What is the size of a round table meant for 4 - 5 guests?
23. What is lazy suzan?
24. What is the size of square table for 2 guests?
25. What is the size of square table for 4 guests?

26. What is the difference between coffee shop table and banquet table?
27. What is the height of table top from the ground?
28. What is the function of baize cloth?
29. What is the size of a rectangular table for 4 guests?
30. What is the other name for side board?
31. Enlist the points for sideboard mise-en-place.
32. What is the height of side board top from ground?
33. What is the function of hostess desk?
34. En-list the good characteristics of table linen?
35. Name few types of restaurant linen.
36. What is the size of table cloth to fit in a table of 2ft. 6 inches square table?
37. What is the size of table cloth to fit in a table of 3ft. Square table?
38. What is the size of dinner napkin?
39. Expand the acronym epns?
40. What is the size of ap knife?
41. What is the size of ap fork?
42. What is the size of ap spoon?
43. What is the size of tea spoon?
44. What is the size of coffee spoon?
45. Name different types of forks used in restaurant.
46. State one difference between grapefruit spoon and caviar spoon.
47. Name different types of spoons used in restaurant.
48. Name different types of hollowware used in restaurant.
49. How many prongs are in pastry fork?
50. What is the size of pastry fork?
51. What is the size of oyster fork?
52. What is the use of parfait spoon?

53. Name few chinaware used in restaurant.
54. What is the size of joint plate or full plate?
55. What is the size of half plate or dessert plate or fish plate?
56. What is the size of quarter plate or side plate or bread and butter plate?
57. Give the size of soup plate (with depression).
58. Give the volume or capacity of the soup bowl.
59. What is the volume or capacity of consommé cup?
60. What is the capacity of teacup?
61. What is the capacity of demi tasse?
62. Name glasses used in a bar.
63. Name few stem glasses?
64. What is the capacity of port glass?
65. Name the three types of champagne glasses?
66. Name some cocktail glasses?
67. What is the capacity or volume of hock glass?
68. What is the capacity of red wine glass?
69. What is the capacity of champagne flute?
70. Give the capacity of water goblet.
71. Give the capacity of highball glass.
72. What is the use of shot glass?
73. Name few beer glasses?
74. What is the use of salver?
75. Name different types of trays used in room service.
76. What is the size of continental tray and american tray?
77. What is the use of bain marie?
78. name few bar equipments.
79. What is the use of jigger?

80. What is abc in restaurant?
81. Name types of guéridon trolley.
82. What is the purpose of use for a lobster pick?.
83. What is the capacity of white wine glass?
84. What is capacity of champagne saucer?
85. Name the equipment that is used to extract the flesh from the claw of lobster?
86. What is the capacity of brandy balloon?
87. What is a brunch?
88. What is plat du jour?.
89. Expand acronym 'kot'?
90. Expand acronym 'bot'?
91. Define cover?
92. What is the size of a cover?
93. Name five dishes which can be served from guéridon trolley.
94. Name the different types of breakfast?
95. Name the lightest breakfast.
96. Name the heaviest breakfast.
97. Name a few breakfast breads?
98. Name few preserves.
99. Name some hot beverages served during breakfast.
100. Name some meat items served during breakfast.
101. name some fish dishes served during breakfast.
102. Name few vegetarian items served during breakfast.
103. What are the general menu planning considerations and constraints?
104. Name few classical hors-d'oeuvres.
105. What are the different types of caviar?
106. What is the cover for caviar?

106. What is the cover for oyster?
107. Give the cover for asparagus.
108. List the 17 courses french classical menu with cover and 2 examples of each.
109. What is the difference between entrée and entremets?
110. What is the basic difference between relevé and rôti?
111. Name few rôti dishes.
112. Name few fresh cheeses from Italy.
113. Name few blue vein cheese from England.
114. Name few semi-hard cheese from Holland.
115. What is the cover for cheese?
116. Give the accompaniments of caviar.
117. What are the accompaniments for asparagus?
118. Give the accompaniments of chilled melon.
119. What is the accompaniment of cheese?
120. What is the accompaniment of tomato juice?
121. Give the accompaniments of gazpacho.
122. What are the accompaniments for grilled sole?
123. What are the accompaniments for steak?
124. What are the accompaniments for boiled mutton?
125. What are the accompaniments for roast leg of lamb?
126. What are the accompaniments for assorted nuts?
127. What are the accompaniments for chicken tikka?
128. Name few cold salads.
129. Name few hot salads.
130. What are devils on horseback?
131. What is a blinis?

132. Cock-a-leekie is a national soup of which country?
133. Petit marmite is a national soup of which country?
134. Give two examples of gibier game.
135. Name the service areas where silver service is applicable?
136. Give one basic difference between silver service and american service
137. Give few examples of single point service?
138. name the areas where specialized service or "in situ service" can be given.
139. What is breakfast door knob card?
140. Name few room service equipments.
141. Enlist few suggestions of telephone etiquette for a room service order taker.
142. give three examples of stimulating beverages.
143. What are the steps of processing tea?
144. What are tisanes?
145. What are the basic forms of tea?
146. What are the golden rules for making tea?
147. name the stimulant present in tea.
148. give some brand names of tea.
149. How are coffee beans processed?
150. Name the stimulant present in coffee?
151. What are the different methods of brewing coffee?
152. what is the service temperature for coffee?
153. En-list some different forms of coffee.
154. How coffee is being served?
155. Give some brand names of coffee.
156. Give brand names of decaffeinated coffee.
157. What is moccaccino?



158. Name some liqueur coffees.
159. What is galao?
160. Give brand names of mineral water.
161. Name the source of drinking chocolate.
162. Name few nourishing beverages.
163. Name few mocktails.
164. Name brand names of aerated drinks.
165. What is grenadine?
166. Name the flavor in tonic water..
167. What is seltzer?
168. What are the coffee producing species?
169. Name few herbal teas?
170. Name few fruit teas.
171. Name the whiskey which is being used to make irish coffee.
172. Name few french mineral water.
173. Name two spring water.
174. Name the countries where tobacco is grown abundantly.
175. Name the types of tobacco.
176. Name the countries which produce cigar.
177. Name the wrapper color of cigar.
178. What is the best temperature for storage of cigar?
179. Name two types of cutting of cigar.
180. Give brand names of havana cigar.
181. what are the types of cigar based on size?
182. How cigars are served?
183. Give the brand names of jamaican cigars.
184. What are the parts of cigarettes?

185. How cigarette is served?
186. Name brand names of cigarettes.
187. What is guillotine cutter?
188. What is parejo?
189. What is figurado?
190. Name the types of curing process of tobacco.

### **F&B SERVICE ADVANCE**

1. What is the latin name of the family to which the grape plant belongs?
2. What does the latin term "vitis" mean?
3. What are the factors that control the quality of grapes?
4. Name few species of vines?
5. Which is the best species of the vine family associated with producing noble grapes?
6. Enumerate the characteristics that can make best vines.
7. State the ideal climatic condition for growth of grapes.
8. Name fungi that are connected with grape diseases.
9. Name the fungus and how it helps in making sweet vines.
10. Name five classic grapes that produce red wines.
11. Name five classic grapes that produce white wines.
12. Name the parts of the grape.
13. Name the fungus that when attacks the grapes, it breaks the skin and spreads through the berry-flesh.
14. Name the fungus that develops in humid climate and settles on damaged grapes?
15. What is the fungus called that develops in wet weather and attacks young shoots, leaves and berries?
16. Describe cabernet sauvignon?
17. Name a sparkling wine where pinot noir is principal grape.
18. What is the name given to pinot noir in germany?

19. How syrah is called in australia and in france?
20. What type of wine is produced by gewürztraminer?
21. Name italian sparkling wine produced from muscat grapes.
22. Name countries where riesling is used for making noted wines.
23. Name two famous german wines that are made from riesling.
24. Name the wine regions of france.
25. What are the requisites for grouping french wines under aoc?
26. What is vdgq? What are the requisites for wines to be categorized as vdgq?
27. What should be requisites for a french wine to be classified under vin de pays and vin de table?
28. What is the specialty of sauternes wines?
29. If on the label, a french wine is prefixed by the word 'chateau' what can be concluded from it?
30. Which wines are termed as clarets of france'?
31. Why burgundy wines are not known by chateau names?
32. Explain if the label of a burgundy wine is marked as domain or close"?
33. Explain 'grand crus' and 'premiere crus" printed on burgundy wine label?
34. Name regions that come under the department of burgundy?
35. What is meant by civc?
36. What does cremant mean?
37. Name the styles of champagne?
38. State the body that regulates production of wines in spain.
39. Name famous spanish wine producing regions.
40. For which wine jerez de la frontera is famous?
41. Name the styles of sherry?
42. What is the unique feature that makes oloroso exceptional sherry?
43. How the blending of sherry is performed?
44. Name brands of sherry.

45. Explain in brief the following
46. Name white, red and rose wines from portugal.
47. Name few sparkling and dessert wines from portugal.
48. Name a green wine from portugal.
49. Name the region from where port originates.
50. Name 3 grapes each for white port and red port.
51. What is the local grape spirit used for fortifying port wines?
52. Are there any dry ports? Give reasons.
53. Classify port according to where it has been matured.
54. Why a decanter is necessary during service of crusted, tawny or ruby ports?
55. Name popular port shippers.
56. What types of grapes are used for madeira wines?
57. How madeira wines are matured?
58. What is the temperature required for maturation of madeira wines?
59. Are there any vintage madeira?
60. Name 5 grapes each for making red wines and white wines in italy.
61. Name wine regions of italy.
62. State italian wine laws and their abbreviation.
63. Mention 2 italian wines connected to legends.
64. Mention sparkling wine from italy.
65. How montefiascone is related to an italian wine called est!! Est!! Est!!!?
66. Describe chianti?
67. Mention 6 wine producing region of germany.
68. Give brand names of german white wine, red wine and sparkling wine.
69. Name white & red grapes used for wine producing in india.
70. Name indian white wines and red wines.

71. Name sparkling wine made in india made by methode champenoise.
72. Name a sparkling wine of india that is exported with another name.
73. Define the following :
74. Why and when chaptalisation is necessary?
75. How white wine can be made from black grapes?
76. Name the yeast that causes fermentation.
77. State the temperature required during fermentation of white wines.
78. Name few fining agents.
79. Why after bottling of wines, pasteurization is necessary?
80. How the process of pasteurization is performed.
81. Explain agrafé.
82. Explain the following :
83. Who is dom pérignon? Why is he important?
84. What is the minimum period required for 'remuage"?
85. Why cork is required to be moist during maturation?
86. Name the grapes that are required to make champagne.
87. What is the proportion of various grapes that should be mixed for preparation of champagne?
88. How the lees that is collected during secondary fermentation is removed.
89. What is the pressure, a champagne bottle has to withstand?
90. What is meant by doux, demi-sec, sec, and brut?
91. Give brand names of champagne.
92. What is viticulture and vinification?
93. State methods how wines can be classified?
94. What are generic wines? What are varietals wines?
95. State one difference between varietals and generic wines.
96. What are still wines?

97. What are table wines? Why are they so called?
98. Name few wines that can be regarded as table wines.
99. How are wines classified by colour?
100. How red wines made?
101. How white wines made?
102. State the temperature at which red wines and white wines are served.
103. What is the colour of rosé wine? How rosé wines are made?
104. What are 'blush wines'?
105. State the alcoholic content of still wines?
106. Give examples of red wines, white wines, rosé wines and sparkling wines?
107. Why some wines are called as "sparkling wines'?
108. What makes the wine sparkle in case of "sparkling wines'?
109. State the methods how 'sparkling wines' can be made.
110. What do you mean by 'methode champenoise'?
111. What is the alcoholic content and service temperature in sparkling wines?
112. What do you mean by 'carbonated wines'?
113. Name one indian sparkling wine named after a famous persian poet.
114. What are fortified wines? What is added to fortified wines for fortification?
115. How does the dryness in fortified wines result?
116. How do you get sweet fortified wines?
117. What are vintage wines? How do you know that the wine is a vintage one?
118. What are aromatized wines?
119. What are vermouths? Classify four types of vermouths
120. Name two flavourings that are used in vermouths.
121. What is the difference between french vermouth and italian vermouth?
122. How do you classify wines by its properties?

123. What are fortified wines? What is added to fortified wines for fortification?
124. Give four examples of fortified wines with the service temperature.
125. Vermouths can be served with a spirit. Name the spirit.
126. What will you serve if a guest orders 'gin & it'?
127. What will you serve if a guest orders gin & french?
128. Name few bitters that can be served from the bar.
129. What is the characteristic of organic wine?
130. What is "green wine"?
131. State the service temperature of vermouth.
132. Name the country of origin of the following :
133. Underberg is from which country?
134. Name some dessert wines?
135. How are corked wine bottles stored?
136. How metal capped wines stored?
137. State a wine that can accompany any food on the menu.
138. Suggest wines that goes with quiche.
139. Mention 5 rules one must follow when pairing wine with food.
140. What is ice beer?
141. What is organic beer?
142. Is hop flower or seed?
143. Which kind of beer is known as "white beer?"
144. Name few fruit beers.
145. What is wort?
146. What are the names of different barrels?
147. Give examples or top fermented beer and bottom fermented beer.
148. What is steam beer?

149. What are the ingredients required for making a beer.
150. Can draught beer be bottled?
151. Why barley is considered to be the best cereal for making beer?
152. Which country produces the highest quantity of beer?
153. What are the famous beer drinking festivals of the world?
154. What is the range of alcoholic percentage in beer?
155. When beer is considered to be light in terms of alcoholic percentage?
156. What does 'head' signifies in beer?
157. What are the points to be considered while serving a beer?
158. What is flat beer?
159. Why it is necessary to give a fresh glass every time a fresh bottle beer is served.
160. What is the service temperature of beer?
161. What is the technical name of colour used to describe beer?
162. Can beer be matured in wooden cask? Give reasons.
163. Name a cocktail made form beer?
164. Is shandy a cocktail or a mixture?
165. What is the scientific name of hop flower?
166. *Saccharomyces cervisiae* helps in which fermentation?
167. What is proof, over proof and under proof?
168. Mention 5 differences between pot still and patent still.
169. What is imfl?
170. Name the various scales used to measure alcoholic strength.
171. Mention 3 differences between irish whiskey and scotch whisky.
172. What is the difference between single malt and pure malt?
173. What is peat?
174. Name malt whiskey producing regions in scotland?
175. What is the difference between tennessee whiskey and bourbon whiskey?



176. Can whiskies mature in bottle?
177. What is the minimum time for maturation for irish and scotch whisky?
178. What are the grapes used for making (a) cognac (b) armagnac?
179. Name few fruit brandies?
180. How does calvados get its name?
181. What is the alcoholic strength in brandy?
182. Name few cocktails made from brandy?
183. What are pomace, marc, grappa, metaxa and brandewijn?
184. Explain xo, vsop, vs.
185. Mention two differences between cognac and armagnac?
186. Give brand names of cognac and armagnac
187. What is the minimum maturation period for cognac and armagnac?
188. What is the name of the oak cask used for maturation of cognac?
189. What is "angel's share"?
190. Why brandy is served in brandy balloon?
191. Why vodka is called neutral spirit?
192. Name few international brands of vodka.
193. List few flavored vodkas
194. What are zubrowka vodka and pertsovka vodka?
195. Name few brands of vodka which is from sweden?
196. Is vodka matured?
197. Name few vodka based cocktails.
198. What is the difference between holland gin and english gin
199. What is genever and steinhaegar?
200. What is sloe gin and fruit gin?
201. Name a gin that comes in crock/stone bottle.

202. What is the difference between dark rum and white rum?
203. Name two major styles of rum.
204. What are demearara rum and spice rum?
205. Name popular rum based cocktails
206. What is batavian arrack?
207. Give few brand names of puerto rican and jamaican rum.
208. What is anejo and silver style tequila?
209. Why all mescals are not tequila?
210. Give few brand names each of anejo and silver style tequila.
211. What is liquefacere?
212. Name few flavoring items used in liqueur.
213. Name few of each liqueurs : coffee based, brandy based and rum based.
214. Name the basic parts of cocktail.
215. Enumerate 3 methods of making cocktails.
216. Dutch courage" is coined with which spirit?
217. What is the minimum maturation period for irish whiskey?
218. Ethyl alcohol vaporizes at what temperature?
219. What are the two columns of patent still?
220. Name few flambé dishes which can be served from flambé trolley.
221. What the term "plough horse" signifies in menu planning?
222. What the term "dogs" signifies in menu planning?
223. What are the four categories of menu in your menu card?

1. Side plate & B&B Plate are the other names \_\_\_\_\_.
2. The capacity of teacup is \_\_\_\_\_.
3. The size of saucer is \_\_\_\_\_.
4. The capacity of demitasse is \_\_\_\_\_.
5. 1oz (ounce) is equal to \_\_\_\_\_.
6. \_\_\_\_\_ Spoon is the other name for sundae spoon.
7. \_\_\_\_\_ is the size of continental tray.
8. \_\_\_\_\_ is a single-pronged fork, used in pairs to hold the ends of a cob.
9. \_\_\_\_\_ are the sizes of lunch and dinner napkins respectively.
10. \_\_\_\_\_ is the other name for side board.
11. \_\_\_\_\_ is the mobile table with display of a variety of cheese served with cream crackers, biscuits and celery.
12. \_\_\_\_\_ is the capacity of sherry glass.
13. The capacity of cocktail glass is \_\_\_\_\_.
14. \_\_\_\_\_ is the capacity of brandy balloon.
15. The capacity of Rolly Polly is \_\_\_\_\_.
16. \_\_\_\_\_ is the capacity of water goblet.
17. Table height \_\_\_\_\_ & chair height \_\_\_\_\_.
18. The size of waiter's cloth is \_\_\_\_\_.
19. \_\_\_\_\_ is the dimension of square table required for 4 covers.
20. \_\_\_\_\_ is equal to 12 inches.
21. \_\_\_\_\_ in diameter round tables are required for 5 pax.
22. \_\_\_\_\_ is the dimension of rectangle table to seat 4 covers.
23. \_\_\_\_\_ is the size of a la carte cover.
24. The size of table d' hote cover is \_\_\_\_\_.
25. \_\_\_\_\_ is the other name for slip cloth.
26. The table cloth size required for a 3' square table is \_\_\_\_\_.
27. China ware is made up of \_\_\_\_\_.
28. \_\_\_\_\_ are collectively termed as ABC .
29. The knife that doubles as a fork (which has dual purpose) is \_\_\_\_\_.
30. The fork that doubles as a knife is \_\_\_\_\_.
31. A \_\_\_\_\_ is used to stir drinks.
32. The other name for plate room is \_\_\_\_\_.
33. The person who barks the orders is called \_\_\_\_\_.
34. An ancillary of food and beverage, which stores all the equipment, which includes cutlery and crockery is \_\_\_\_\_.
35. A half cup used to serve black coffee after lunch or dinner is called \_\_\_\_\_.

36. The element used in glassware to make it clear and strong is \_\_\_\_\_.
37. Sauces are presented at guest tables in \_\_\_\_\_.
38. Minimum area for a gangway in restaurant is \_\_\_\_\_.
39. Minimum fall of a table cloth over the edge of a table is \_\_\_\_\_.
40. Plate sanitization is done at a temperature of \_\_\_\_\_.
41. The restaurant that specializes in a particular cuisine is called \_\_\_\_\_.
42. The F&B outlet, in which both restaurant and kitchen are separated by glass partition, is \_\_\_\_\_.
43. The restaurant that serves more than one cuisine is called \_\_\_\_\_.
44. The French equivalent for restaurant manager is \_\_\_\_\_.
45. English term for Maitre d'hotel is \_\_\_\_\_.
46. English term Commis de rang is \_\_\_\_\_.
47. French term for wine waiter is \_\_\_\_\_.
48. \_\_\_\_\_ is a piece of furniture with shelves and coverts, spacious enough to hold all cutlery, crockery and glassware placed.
49. \_\_\_\_\_ is responsible for the service of carving meat in restaurant.
50. All cutlery and table appointments should be at least \_\_\_\_\_ inches away from the edge of the table.
51. Knives and spoons are placed on \_\_\_\_\_ side of the cover.
52. Forks are kept on \_\_\_\_\_ side of the cover.
53. Water glass should be kept at the top of \_\_\_\_\_.
54. The cutting edge of side knife should always face \_\_\_\_\_ of the cover.
55. \_\_\_\_\_ is the space allotted on the table for the cutlery, crockery and linen for one person.
56. All beverages are served from \_\_\_\_\_ side.
57. Pre-plated food is served from \_\_\_\_\_ side.
58. Silver service is done from \_\_\_\_\_ side.
59. Finger bowls are presented form \_\_\_\_\_ hand side.
60. The side knife should be kept adjacent to the \_\_\_\_\_ ring of the side plate.
61. \_\_\_\_\_ service is generally used to serve the desserts.
62. Empty crockery is to be presented from \_\_\_\_\_ hand side.
63. \_\_\_\_\_ knife is provided for steaks.
64. Potatoes to be served at \_\_\_\_\_ position.
65. Green vegetables to be served at \_\_\_\_\_ position.
66. The temperature range of danger zone is \_\_\_\_\_.
67. The preparation of the restaurant environment is called \_\_\_\_\_.
68. English service is also called as \_\_\_\_\_.
69. A service where food is served on counter tops is called as \_\_\_\_\_.
70. American service is \_\_\_\_\_.

71. Room service is also called as \_\_\_\_\_ service.
72. Tables on which tablecloth is ought to be laid must be covered with \_\_\_\_\_
73. \_\_\_\_\_ is the French name for snails.
74. \_\_\_\_\_ is the English name for cocktail de crevettes.
75. \_\_\_\_\_ is the French name for corn on the cob.
76. \_\_\_\_\_ is the French name for duck.
77. \_\_\_\_\_ is the French name for craw fish
78. \_\_\_\_\_ is Oysters.
79. Petit pois is \_\_\_\_\_.
80. \_\_\_\_\_ is the French name for bread basket.
81. \_\_\_\_\_ is the French name for match box.
82. \_\_\_\_\_ no. of gull's eggs are served per portion
83. \_\_\_\_\_ are the four varieties of melon.
84. \_\_\_\_\_ grams of Caviar is served for portion.
85. \_\_\_\_\_ is the accompaniment for Boiled Mutton.
86. A menu in which the items are individually priced is called \_\_\_\_\_.
87. \_\_\_\_\_ is the first meat course in French classical menu.
88. \_\_\_\_\_ is double fillet steak grilled.
89. \_\_\_\_\_ is pancake in a rich orange flavored sauce and flambéed.
90. \_\_\_\_\_ is Vanilla ice cream, peach coated with raspberry & decorated with cream.
91. \_\_\_\_\_ is the meal between lunch and breakfast.
92. \_\_\_\_\_ is First meal of the day.
93. Simple & Complet are the two forms of \_\_\_\_\_ breakfast.
94. If the guest is having cereals with hot milk, Sugar is offered, and if having with cold milk \_\_\_\_\_ is offered for sweetness.
95. Waffles are served with \_\_\_\_\_ syrup.
96. Choice of fish course is in \_\_\_\_\_ breakfast.
97. Thick soups are served in \_\_\_\_\_ plate.
98. If a hot soup follows a cold appetizer it should be \_\_\_\_\_ soup.
99. If a hot soup follows a hot appetizer it should be \_\_\_\_\_ soup.
100. \_\_\_\_\_ are the three types of caviar.
101. \_\_\_\_\_ are the two types of room service.
102. The manual equipment that lists guest names and room numbers is called \_\_\_\_\_.
103. Roquefort is the French cheese made from \_\_\_\_\_ milk.
104. The substance used for thickening milk in cheese manufacturing is called \_\_\_\_\_.
105. \_\_\_\_\_ are the three examples for blue-veined cheeses.
106. Cheddar cheese is from \_\_\_\_\_ country.
107. Gouda is classified as \_\_\_\_\_ cheese.

108. Cigars are stored in a box called\_\_\_\_\_.
109. Humidor is made up of \_\_\_\_\_wood.
110. Cigars should be stored at a temperature of \_\_\_\_ degree Celsius.
111. Flue-cured tobacco is used in the manufacture of \_\_\_\_\_.
112. Air-cured tobacco is used in the manufacture of\_\_\_\_\_.
113. Fermentation procedure in tobacco processing reduces \_\_\_\_\_content.
114. Inside of humidor box is coated with \_\_\_\_\_ to keep the box damp.
115. Expand KOT \_\_\_\_\_.
116. In triplicate checking system the first copy goes to F&B Controls through \_\_\_\_\_department.
117. Flavored and sweetened spirit is\_\_\_\_\_.
118. \_\_\_\_\_are the two examples for cocktails.
119. \_\_\_\_\_juice is the only nourishing drink from the vegetable family.
120. Coco cola and fruit squashes are \_\_\_\_\_beverages.
121. \_\_\_\_\_are the examples for stimulating beverages.
122. Examples for spring waters are \_\_\_\_\_.
123. \_\_\_\_\_tea are the good examples for herbal teas.
124. \_\_\_\_\_are the examples for fruit teas.
125. \_\_\_\_\_Tea is light greenish in color and bitter in taste.
126. \_\_\_\_\_Tea is blended with jasmine flowers.
127. \_\_\_\_\_tea has citrus flavor.
128. \_\_\_\_\_Tea is malt flavored with a rich body and vibrant color.
129. \_\_\_\_\_Species of coffee accounts for 75% of production.
130. Espresso machine is of \_\_\_\_\_country origin.
131. Russian coffee is a mixture of coffee liquor and\_\_\_\_\_.
132. Café Royale is the mixture of coffee liquor & \_\_\_\_\_.
133. An individual who does not eat meat & eggs but eats dairy products and vegetables is \_\_\_\_\_.
134. A menu changes daily for a certain number of days, and then repeats the sequence is called \_\_\_\_\_.
135. \_\_\_\_\_is specific liquor that guest request by brand name.
136. The standard number of particular inventory item that must be on hand to support daily operations is\_\_\_\_\_.
137. \_\_\_\_\_is a beverage that guests perceive as special & closely associated with the restaurant promoting it. It also boosts beverage sales.
138. \_\_\_\_\_ is the study of wines.
139. The process of cultivating the vine plants is called \_\_\_\_\_.
140. The process of making wine is known as \_\_\_\_\_.

141. Varietal wine is named after \_\_\_\_\_grape variety.
142. The service temperature of Champagne is \_\_\_\_\_ degree celsius.
143. \_\_\_\_\_grape is native to California.
144. A blue band on a south African wine bottle guarantees \_\_\_\_\_
145. \_\_\_\_\_ Port is served as an aperitif.
146. The range of alcoholic percentage in still wines is \_\_\_\_\_ % abv.
147. The range of alcoholic percentage in fortified wines is \_\_\_\_\_ %abv
148. The bitterness in beer is because of\_\_\_\_\_.
149. \_\_\_\_\_part of the hop plant is used in beer making.
150. Hops belong to \_\_\_\_\_family.
151. The capacity of a keg is \_\_\_\_\_ litres
152. The process of producing spirits is known as \_\_\_\_\_.
153. The famous apple brandy from Normandy is called\_\_\_\_\_.

#### STATE TRUE OR FALSE

154. Consommé Celestine is garnished with strips of savory pancakes.
155. Roast Leg of Pork is served with Onion sauce.
156. Haricots Verts au beurre is beans tossed in butter.
157. Plat du jour is the menu of the day.
158. Platter to platter service is silver service.
159. Soup a l'oignon is French onion soup.
160. Fresh prawns are termed les crevettes in French.
161. Lobster is Homard in French.
162. Canard sauvage is wild duck in French.
163. Epinard is called as spinach in English.
164. Poire is pineapple in French.
165. Apple is the English term for Pommes de terre.
166. Snail forks and tongs are placed on right and left side respectively.
167. Worcestershire sauce is the accompaniment for jus de tomate.
168. Hors d'oeuvre can be served both hot and cold.
169. Roe of sturgeon fish is caviar.
170. Salver is carried on right hand.