

[illegible]

SECTION-B

2. Differentiate between cover & cover layout.
3. What are the courses served in English breakfast?
4. What are main points of room services?
5. How do you serve cigars?
6. What are the accompaniments served with cheese?

SECTION-C

7. Explain billing systems used in restaurants.
8. Classify non- alcoholic beverages and give two example of each beverage.
9. What do you mean by French classical menu?

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