

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

COURSE : 4th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food & Beverage Service Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1 With the help of a neat chart, classify alcoholic beverages and give examples.
OR
With the help of a diagram, explain the working of pot still and patent still. (10)

Q.2. Explain "méthode champenoise. What are fortified wines? (5+5=10)

Q.3. Answer the following (**any two**):
(a) List **any five** brands of vermouth
(b) List **any five** brands of bitters
(c) List **any five** bar equipment and their uses. (2x5=10)

Q.4. Explain "Beer Making Process" through a flowchart. Give **any four** international brands of beer. (8+2=10)

Q.5. Describe the production process of liqueurs. Name **any four** herbs flavour liqueurs, their base spirit, colour and the country of origin. (10)

OR

Write about **any five** wines and their principal grape varieties coming from the following districts:

(a) Piedmont (b) Rhone valley (5+5=10)

Q.6. Write short notes on **any two**:
(a) Proof of spirits (b) Styles of beer
(c) Storage of wines (2x5=10)

Q.7. How is cognac produced? Differentiate between Armagnac and Cognac.

OR

How is rum produced? Differentiate between Light bodied rum and heavy bodied rum.

(7+3=10)

Q.8. What is Solera system? Explain the various styles of sherry.

(5+5=10)

Q.9. Fill in the blanks:

- (a) _____ is adding sugar to the must.
- (b) _____ is pigment present in red grapes.
- (c) _____ is unfermented grape juice.
- (d) _____ is fermented and brewed drink made from rice in Japan.
- (e) _____ is a beer originated from Pilsen Czech republic.
- (f) _____ is an alcoholic drink obtained from fermented pear juice.
- (g) _____ is gin flavoured from sloe berries.
- (h) _____ is fermented sap of palm tree in Kerala.
- (i) _____ is mainly distilled from cashew fruit in Goa.
- (j) _____ is Metal clasp to secure champagne bottle.

(10x=10)

Q.10. Match the following:

- | | |
|--------------------------|------------------|
| (a) Aurum | (i) Cider apples |
| (b) Bailey's Irish Cream | (ii) Pears |
| (c) Chambord | (iii) Worm wood |
| (d) Drambuie | (iv) Orange |
| (e) Kahlúa | (v) Chocolate |
| (f) Midori | (vi) Raspberry |
| (g) Sambuca | (vii) Honey |
| (h) Calvados | (viii) Coffee |
| (i) Poire Williams | (ix) Melon |
| (j) Absinthe | (x) Licorice |

(10x1=10)
