

ROLL No.....

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

COURSE : Craftmanship Certificate Course in
Food & Beverage Service
SUBJECT : Beverage Service
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Define Wine. Explain manufacturing of wine, using flow chart.
OR
Define Beer. Explain manufacturing of Beer with the help of a flow chart. (2+8=10)
- Q.2. Explain various methods of making cocktails.
OR
Describe golden rules of making cocktails. (10)
- Q.3. Differentiate between the following:
(a) Mineral water and spirits
(b) Squashes and syrups
(c) Cappuccino coffee and Irish coffee
(d) Green tea and Oolong tea (4x2 ½=10)
- Q.4. (a) Describe service of white wine.
(b) Describe service of vodka (5+5=10)
OR
Write manufacturing process of Rum using flow chart. (10)
- Q.5. Write making of Brandy using flow chart.
OR
Define Whisky manufacturing process with the help of a flow chart. (10)

Q.6. Write short notes on (**any four**):

- (a) Wort
- (b) Steamed beer
- (c) Ale
- (d) Cloudy Beer
- (e) Priming
- (f) Fermentation

(4x2 ½ =10)

Q.7. Explain the following (**any four**):

- (a) Organic wine
- (b) Viticulture
- (c) Liquor
- (d) Lager Beer
- (e) Scotch
- (f) Flavoured rum
- gh) Irish coffee

(4x2 ½ =10)

Q.8. List **ten** glassware with their capacity.

(10)

Q.9. Match the following:

- | | |
|-------------------|-------------------------|
| (a) Smirnoff | (i) Rum based cocktail |
| (b) Caramel | (ii) Flower |
| (c) Grasshopper | (iii) Flavoured rum |
| (d) Bacardi | (iv) French brandy |
| (e) Peter scot | (v) Vodka |
| (f) Scotch whisky | (vi) Pre-dinner drinks |
| (g) Calvados | (vii) Sugar |
| (h) Pot still | (viii) Indian whisky |
| (i) Aperitifs | (ix) Scotland |
| (j) Hop | (x) Give quality spirit |

(10x1=10)

- Q.10. **A** Choose correct answer>
- (i) Bloody marry is a _____ based cocktail
(a) Vodka (b) Brandy (c) Rum (d) Whisky
 - (ii) A mixture of liqueurs poured over finely crushed ice is called as _____.
(a) Pick me ups (b) Collins (c) Frappe (d) Toddy
 - (iii) The ideal capacity of liqueur glass is _____ fl. oz.
(a) 08-10 fl. oz. (b) Upto 02 fl. oz. (c) 06-08 fl. oz. (d) 04-05 fl. oz.
 - (iv) the quantity of base agent in a cocktail is usually about _____ of entire drink.
(a) 30% (b) 40% (c) 50% (d) 60%
 - (v) _____ used as non-edible garnish in cocktail decoration.
(a) Cocktail stirrers
(b) Decorative umbrella
(c) Frosting
(d) Cocktail straws

- B** State True or False:
- (i) Monopolowa is a potato based vodka of Australian origin.
 - (ii) White Bacardi rum belongs from Holland.
 - (iii) Dark Rum is harder than whisky.
 - (iv) If whisky is drunk neat, it is called 'straight up'.
 - (v) Remy Martin is Armagnac.

(5+5=10)
