

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year 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. How is Red Wine made? List **four** red and white grape variety. (6+4=10)

Q.2. What is solera system? Give various styles of Port. (5+5=10)

OR

Explain the Wine Laws of Germany. (10)

Q.3. List the steps involved in making beer. Give any **four** international brands of beer. (8+2=10)

OR

How is beer stored? Explain any **five** styles of beer. (5+5=10)

Q.4. Classify alcoholic beverages with the help of a chart. Give examples. (10)

OR

Draw the Physical layout of a Bar. List any **five** bar equipment and their uses. (5+5=10)

Q.5. Define liqueur. Give various methods of manufacture of liqueurs. List any **five** liqueurs with their flavouring and spirit base. (5+5=10)

Q.6. What is Distillation? With the help of diagrams explain the working of Pot Still and Patent Still. (2+4+4=10)

Q.7. What is Vermouth? How is it produced? Give the styles of Vermouth. (2+4+4=10)

OR

What is Bitter? Explain any **five** Bitters which can be served as aperitifs. (10)

Q.8. How is Rum made? Give various styles of rum. (6+4=10)

OR

Explain in detail spirit proofs. (10)

Q.9. Give short answers:
(a) Chaptalization (b) Faults in Beer (c) Terroir
(d) Trappist Beer (e) Marsala (5x2=10)

Q.10. Match the following:
(a) Courvoisier (i) Gin
(b) Beefeater (ii) Vodka
(c) Grey Grouse (iii) Tequila
(d) Camino (iv) Bourbon Whiskey
(e) Jim Beam (v) Cognac
(f) Tavel (vi) Maharashtra, India
(g) Château Latour (vii) Rose wine, Rhone
(h) Borolo (viii) Burgundy, France
(i) Chablis (ix) Grand Cru wine, Bordeaux
(j) Sula Wine (x) Piedmont, Italy (10x1=10)
