

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

COURSE : 3rd 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. Classify wines. State and explain the principal wine faults. (5+5=10)

Q.2. The essence of sherry is its blending. Explain the process. State the different styles of the wine. Name **four** reputed shippers of sherry. (5+3+2=10)

OR

Why is Madeira referred to as a 'baked wine'. Explain the different styles of Madeira. (5+5=10)

Q.3. Elucidate the different manufacturing processes of sparkling wine. Give the table of sweetness for champagne. (6+4=10)

OR

State the following:

- (a) The major wine regions of Germany.
 - (b) The wine laws of the country (Germany).
 - (c) The difference between Hocks and Mosel.
- (4+4+2=10)

Q.4. With the help of a neat flow diagram, explain the process of beer manufacture. Name **four** imported beers with their country of origin. (6+4=10)

Q.5. State and explain the basic types of Scotch whisky. How does Irish whisky differ from scotch? What is Bourbon whiskey? (4+3+3=10)

Q.6. Define liqueurs. State and explain the different processes of its manufacture. Name **ten** liqueurs with their flavour and country of origin.

(1+4+5=10)

OR

What is 'Proof'? Draw the history of the term. State and explain the different systems of measuring proof.

(2+3+5=10)

Q.7. Write short notes on **any two**:

- (a) Compound Gin
- (b) Draft beer
- (c) Neutral spirits

(2x5=10)

Q.8. Explain the terms in not more than two sentences (**any ten**):

- | | |
|--------------------|----------------------|
| (a) Chaptalization | (b) Arrope |
| (c) Terroir | (d) Brown wine |
| (e) Chai | (f) Ale |
| (g) Mistelle | (h) Grande champagne |
| (i) Tannin | (j) Bouquet |
| (k) Dunder | |

(10x1=10)

Q.9. Match the following (**any ten**):

- | | |
|-------------------|---------------------------------------|
| (a) Chianti | (i) Botrytis cinerea |
| (b) Half and Half | (ii) Containers for bottles |
| (c) Bodegas | (iii) Neat |
| (d) Noble rot | (iv) Gusano |
| (e) Zinfandel | (v) Brandy |
| (f) Speed rail | (vi) Franciscus Sylvius |
| (g) Straight up | (vii) Tuscany |
| (h) Gin | (viii) California |
| (i) Mescal | (ix) Spain |
| (j) Demerara Rum | (x) Guyana |
| (k) Burnt wine | (xi) Bitter ale draught and a pilsner |
| (l) Irish whiskey | (xii) Distilled from potatoes |
| | (xiii) Triple distillation |

(10x1=10)

Q.10. Fill in the blanks:

- (a) The heart of the agave plant is called a _____.
- (b) _____ is known as 'Cognac of Mexico'.
- (c) _____ are liqueurs that are served before a meal to whet the appetite.
- (d) _____ beers are made by people who consider brewing as much an art form as science.
- (e) Traditionally, a 20-ounce pint glass is called a _____.
- (f) Grand Marnier is made in the _____ district of France.
- (g) The British term for red wines from Bordeaux is _____.
- (h) The pre-dominant grape variety in Chianti is _____.
- (i) The Scandinavian version of Vodka is often called _____.
- (j) A clear, colourless grape spirit, _____ is added to port to arrest fermentation.

(10x1=10)
