

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2018-2019**

COURSE : 4<sup>th</sup> 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. Define wines. Classify wines. Give appropriate examples. (10)  
 OR  
 Explain the following:  
 (a) Alcoholic beverages (b) Fermented beverages  
 (c) Distilled beverages (d) Compounded beverages (4x 2 ½ =10)
- Q.2. Draw flow chart of beer making process. Give **four** brands of international beer. (6+4=10)
- Q.3. Give short answers on the following:  
 (a) Faults in beer (b) List **any five** equipment and their uses in dispense bar (5+5=10)
- Q.4. Give the manufacturing process of Cognac. Differentiate between cognac and Armagnac. (5+5=10)  
 OR  
 How is rum produced from molasses? Give names of **four** international rum brands available in hotels. (6+4=10)
- Q.5. Write short notes on:  
 (i) American proof (ii) Sikes scale (iii) Gay Lussac scale  
 OR  
 What is still? Explain the working of pot still and patent still. (10)
- Q.6. (a) What is Estufa? How is Madeira made by Estufagem process?  
 (b) List the grape varieties of Madeira. How they determine the types of Madeira? (5+5=10)  
 OR  
 Explain 'Methode Champenoise' in detail. (10)
- Q.7. (a) Give the wine laws and wine classification of Italy.  
 (b) Write a note on Piedmont wine region of Italy. (5+5=10)  
 OR  
 What is food and wine harmony? Give various rules for pairing food and wine. (10)
- Q.8. (a) What are Bitters?  
 (b) What is Mistelle? How it is used in making vermouth?  
 (c) List types of Vermouth  
 (d) Give **any four** brands of Vermouth (4x2 ½ =10)
- Q.9. Give short answers (**any four**):  
 (a) Absinthe (b) EAUX-DE VIE  
 (c) TODDY (d) Fenny (e) Sula wines (4x2 ½ 10)
- Q.10. Match the following:  
 (a) Chambord (i) Oranges, Blue, Netherlands  
 (b) Sambuca (ii) Herbs, Dark gold, France  
 (c) Baileys Irish Cream (iii) Oranges, Clear, France  
 (d) Southern comfort (iv) Almonds, Brown, Italy  
 (e) Midori (v) Coffee, Brown, Mexico  
 (f) Kahlua (vi) Raspberries, Purple, France  
 (g) Amaretto (vii) Licorice, Clear, Italy  
 (h) Cointreau (viii) Chocolate, Pale Coffee, Ireland  
 (i) Benedictine (ix) Peaches, gold, USA  
 (j) Blue Curacao (x) Melons, Green, Japan (10x1=10)

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