

ROLL No.....

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

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. With the help of flow chart, classify alcoholic beverages and explain each in one line. (10)

OR

- (i) Give the difference between pot still distillation and patent still distillation.
(ii) Explain fermentation process in detail. (5+5=10)

Q.2. Write short notes on the following (**any two**):
(a) Dispense bar (b) Bar equipment (c) Bitters (2x5=10)

Q.3. Define fortified wine. Discuss in detail the process of making port wine. (2+8=10)

OR

What are the steps involved in tequila making process? Discuss how it is served. (8+2=10)

Q.4. Explain in detail 'Méthode Champenoise'. Enlist **four** brands of champagne. (8+2=10)

Q.5. Explain Solera system in sherry production. Give **two** brands of sherry. (8+2=10)

OR

- (i) Discuss the guidelines for food and wine pairing.
(ii) Plan a three course continental menu and suggest wine with each course. (5+5=10)

Q.6. How is vodka made? Explain. Give **two** brands of vodka with its country of origin. (8+2=10)

Q.7. What are the steps involved in the production of beer? Explain.

(10)

OR

- (a) Give **five** differences between Ale beer and Lager beer.
 (b) Discuss hops. Why is it used in beer production?

(5+5=10)

Q.8. Briefly explain **any ten**:

- | | | |
|--------------|-------------------|--------------|
| (a) Dark rum | (b) London gin | (c) Cognac |
| (d) VSOP | (e) Beer storage | (f) Proof |
| (g) Vermouth | (h) Grey rot | (i) Sake |
| (j) Fenny | (k) Scotch whisky | (l) Sloe gin |

(10x1=10)

Q.9. State True or False:

- (i) Humulus Lupulus is the scientific name of yeast.
 (ii) Corn whiskey is made from mash containing 80% corn.
 (iii) Saccharometer is used for the measurement of sugar content in the mash.
 (iv) Brand which is asked by guest at bar is known as pour brand.
 (v) Madeira has a distinct burnt flavor.
 (vi) Piedmont is wine region of Germany.
 (vii) Benedictine is a fruit flavoured liqueur.
 (viii) Drambuie is honey and herb flavoured liqueur.
 (ix) Gin originated in Holland.
 (x) First distillate is called as Heart.

(10x1=10)

Q.10. Fill in the blanks:

- (a) Beefeater is the brand of _____ gin.
 (b) By-product of sugarcane is _____ used for Rum production.
 (c) Angostura is the example of _____.
 (d) Alsace is the wine region of _____.
 (e) Whisky is served in _____ glass.
 (f) Gin is served in _____ glass.
 (g) _____ is the white grape used for the production of champagne.
 (h) _____ is the equipment used for measuring the alcoholic content of any beverage.
 (i) _____ and _____ are the two parts of patent still distillation process equipment.
 (j) _____ is the best grape variety for red wine production.

(10x1=10)
