

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2015-2016**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Define an Alcoholic Beverage. Elucidate with a flowchart various alcoholic beverages.

(2+8=10)

Q.2. Define Beer. Describe the steps involved in manufacturing of Beer.

(10)

**OR**

Differentiate any **five** points between:

- (a) Ale Beer and Lager Beer  
(b) Scotch Whisky and Irish Whiskey

(5+5=10)

Q.3. Describe the manufacturing process of Cognac. Name **four** leading brands of Cognac.

**OR**

Explain "Méthode Champenoise" in detail.

(10)

Q.4. Write short notes (**any two**):

- (a) Solera system (b) Decanting  
(c) Types of bar (d) Bitters

(2x5=10)

Q.5. Define the '**Proof**'. Briefly describe the scales used to measure the alcoholic strength of a beverage.

(2+8=10)

Q.6. Discuss the major wine producing regions of France with two brand examples from each region.

(10)

**OR**

- (a) What are the factors that affect the quality of Wine?  
(b) What is yeast? Elucidate its role in the wine making process.

(5+5=10)

Q.7. (a) Describe the manufacturing process of Malt Whisky.  
(b) What are the various styles of Scotch Whisky?

(5+5=10)

Q.8. With the help of a diagram, explain Pot Still method of distillation. Give any **six** differences between Pot Still and Patent Still.

(5+5=10)

Q.9. (a) Define Liqueurs. How are liqueurs classified?

(2+3=5)

- (b) Give the base spirit and flavour of the following Liqueurs:  
(i) Kahlua (ii) Tia Maria (iii) Cointreau  
(iv) Drambuie (v) Maraschino

(5x1=5)

Q.10. **A** Expand the following:

- (a) XO (b) IMFL (c) AOC (d) VSOP (e) QMP

**B** Fill in the blanks:

- (i) \_\_\_\_\_ are the female flowers used in brewing Beer.  
(ii) \_\_\_\_\_ is to Spain, as Champagne is to France.  
(iii) \_\_\_\_\_ is a classical fining agent.  
(iv) \_\_\_\_\_ is obtained from fermented Pear juice.  
(v) \_\_\_\_\_ is a Vodka with a blade of grass from Poland.

(5+5=10)

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