

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

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. Define Wine. Classify wines with examples. (2+8=10)

OR

Explain the wine laws of Italy. (10)

Q.2. With the help of a flow chart, describe the steps involved in manufacture of beer. (10)

Q.3. How grapes used for manufacturing of champagne are different from other grapes? What is "Méthode Champenoise"? (5+5=10)

OR

Describe the manufacture of white wine from white grapes. Give **six** white grape varieties. (7+3=10)

Q.4. Write short notes on:
(a) Fermented beverage (b) Distilled beverage
(c) Compounded beverage (d) Bar equipment (4x2 ½ =10)

Q.5. What is solera system? Give the styles of port wine. (5+5=10)

Q.6. What is vermouth? How is vermouth produced? (4+6=10)

OR

Explain the following bitters:
(i) Campari (ii) Angostura (iii) Fernet Branca (iv) Amer Picon

(4x2 ½=10)

Q.7. Explain the production of rum. What is the difference between Jamaican and Puerto Rican rum?

(6+4=10)

OR

Give the steps involved in the manufacture of vodka. How are flavours infused in vodka? Give examples.

(6+4=10)

Q.8. Discuss role of peat in manufacturing of Scotch Whiskey. Differentiate between sour mash whiskey and sweet mash whiskey.

(5+5=10)

Q.9. Match the following:

- | | |
|--------------------------|--------------------------|
| (a) Benedictine | (i) Aniseed, Italy |
| (b) Bailey's Irish cream | (ii) Honey, Scotland |
| (c) Cointreau | (iii) Peach, USA |
| (d) Drambuie | (iv) Chocolate, Ireland |
| (e) Galliano | (v) Herbs, France |
| (f) Kahlua | (vi) Mint, Netherlands |
| (g) Midori | (vii) Cherry, Yugoslavia |
| (h) Southern comfort | (viii) Orange, France |
| (i) Maraschino | (ix) Melon, Japan |
| (j) Vandermint | (x) Coffee, Mexico |

(10x1=10)

Q.10. Fill in the blanks:

- (a) _____ is obtained from fermented apple juice.
- (b) _____ is obtained from the fermented juice of cashew fruit.
- (c) _____ is fermented sap of palm tree from India.
- (d) _____ is distilled from cereal from Germany.
- (e) _____ is a brewed and fermented drink from Japan.
- (f) _____ is the female flowers used in brewing beer.
- (g) _____ is a pale golden beer from Pilsen, Czech Republic.
- (h) _____ means top fermented beer.
- (i) _____ means bottom fermented beer.
- (j) _____ is obtained from fermented Pear Juice.

(10x1=10)
