

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : Craftmanship Certificate Course in
Food & Beverage Service
SUBJECT : Beverage Service
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define beer. Explain manufacture of beer using a flow chart.

OR

Draw the classification of beverages. List examples in each category.

(10)

Q.2. List **any four** cocktails and give recipe of each.

OR

List **ten** bar equipment and briefly explain **any five** of them.

(10)

Q.3. Differentiate between (**any five**):

- (a) Scotch whisky and Irish whiskey
- (b) Beer and Brandy
- (c) Sherry and Port
- (d) Aromatised wine and Fortified wine
- (e) Top fermentation and Bottom fermentation
- (f) Champagne and Cognac.
- (g) Liquors and Liqueurs

(5x2=10)

Q.4. Explain the following (**any five**):

- | | |
|----------------------|-----------------------------|
| (a) Ale Beer | (b) Bitters |
| (c) Continuous still | (d) Single Malt |
| (e) Burgundy | (f) Bottling |
| (g) Liqueur | (h) Rose Wine |
| (i) Cognac | (j) Non-Alcoholic beverages |

(5x2=10)

Q.5. List **any ten** glassware with their respective capacities.

OR

Draw an appropriate diagram of four types of glassware and give their names.

(10)

Q.6. List the following (**any five**):

- | | |
|--|---------------------------------|
| (a) Two international brands of whisky | (b) Two Indian brands of rum |
| (c) Two brands of Cognac | (d) Two Indian brands of whisky |
| (e) Two brands of imported beer | (f) Two brands of mineral water |
| (g) Two brands of Vodka | |

(5x2=10)

Q.7. Write brief notes on (**any two**):

- | | |
|---------------|---------------------------|
| (a) Cocktails | (b) Service of white wine |
| (c) Pot still | (d) Service of red wine |

(2x5=10)

Q.8. Through a flow chart, explain how whisky is made.

OR

Through a flow chart, explain how brandy is made.

(10)

Q.9. **A** Match the following:

- | | |
|-------------------|----------------|
| (i) Teachers | (a) Beer |
| (ii) Dom perignon | (b) White wine |
| (iii) Tuborg | (c) Whisky |
| (iv) Chandonnay | (d) Vodka |
| (v) Potatoes | (e) Champagne |

B What do the following abbreviations stand for (**any five**):

- | | | | |
|---------|----------|-----------|---------|
| (a) AOC | (b) VDQS | (c) VVSOP | (d) ABV |
| (e) V/V | (f) XO | (g) VSOP | |

(5+5=10)

Q.10. Fill in the blanks:

- _____ is a wine producing yeast.
- _____ is made of sugarcane molasses.
- The process of adding sugar to the must is known as _____.
- Bourbon is a type of _____ made in USA.
- Temperature to serve sparkling wine is _____.
- Cognac is made in _____ (country).
- Zubrowka is a _____ from Poland.
- Pinot noir and Chardonay are grape varieties from _____ (country).
- Champagne is a wine region in _____ (country).
- Screwdriver and Bloody Mary are _____ based cocktails.

(10x1=10)
