

ROLL No.....

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

COURSE : Craftmanship Certificate Course in  
Food & Beverage Service  
SUBJECT : Beverage Service  
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. Through a chart show the classification of all types of beverages. Briefly explain all types of alcoholic beverages. (10)
- Q.2. List the ingredients used in Beer. Briefly narrate their contribution to the brewing process.  
**OR**  
Explain the manufacturing process of Beer. (10)
- Q.3. What is wine? Explain how wine is made?  
**OR**  
List the wine producing regions of France and describe the type of wines produced in each region. (10)
- Q.4. Through a flow chart describe the manufacturing process of whisky.  
**OR**  
Explain the manufacturing process of Brandy. (10)
- Q.5. What are liqueurs? Explain different methods followed in making liqueurs?  
**OR**  
List **ten** liqueurs with their flavour and country of origin. (10)
- Q.6. Write short notes on (**any two**):  
(a) Types of wine (b) Types of Beer (c) Non-alcoholic beverages  
(2x5=10)

Q.7. Explain the following terms (**any five**):

- (a) Proof
- (b) Aging
- (c) Wort
- (d) Fermentation
- (e) Distillation
- (f) London Dry Gin
- (g) Decanting

(5x2=10)

Q.8. Give ingredients and preparation method for the following cocktails (**any four**):

- (a) Bloody Mary
- (b) Gimlet
- (c) Cuba libre
- (d) Daiquiri
- (e) Bacardi
- (f) Side Car

(4x2 ½ =10)

Q.9. Give **five** brand names of each (**any four**):

- (a) Scotch Whisky
- (b) Cognac Brandy
- (c) Indian Wine
- (d) Indian Beer
- (e) Champagne

(4x2 ½ =10)

Q.10. (i) List the equipment and small tools used in a cocktail bar.  
(ii) What are the characteristics of a good cocktail?

(5+5=10)

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