

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

(Marks allotted to each question are given in brackets)

- Q.1. Through a chart show the classification of all types of Beverages. Briefly explain all types of Non-alcoholic beverages. (10)
- Q.2. Explain the raw ingredients used in making beer.
OR
Explain the classification of wines. (10)
- Q.3. Explain step-by-step procedure to serve white wine. (10)
- Q.4. Explain the following terms (**any five**):
(a) Perry (b) Cider (c) White rum
(d) Top fermentation (e) Fenny (f) Dutch gin (5x2=10)
- Q.5. What is cocktail? What are the different methods for making cocktails? (10)
- Q.6. Explain with the help of flowchart the manufacturing process of white wine. (10)
- Q.7. Explain the manufacturing process of champagne.
OR
Explain different types of rum. (10)
- Q.8. Explain the manufacturing process of London Dry Gin. (10)

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

- (a) Scotch whisky
- (b) Irish whiskey
- (c) Champagne
- (d) Indian sparkling wine
- (e) Armagnac
- (f) Vodka
- (g) Mineral water

(5x2=10)

Q.10. Fill in the blanks:

- (a) A flavoured and sweetened distilled spirit is called _____.
- (b) _____ is made of sugarcane molasses.
- (c) Sommelier is also known as _____.
- (d) _____ imparts the bitterness in beer.
- (e) Sherry is a _____ wine.
- (f) Champagne is a _____ wine.
- (g) Port is made in _____ (country).
- (h) Cognac is made in _____ (country).
- (i) _____ is the base ingredient in making of wine.
- (j) _____ is used in flavouring of gin.

(10x1=10)
