

ROLL No.....

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

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. What do you mean by non-alcoholic beverage? Explain **any two** non-alcoholic beverages in brief. (10)
- Q.2. Explain manufacturing process of whisky.  
**OR**  
Explain how to produce vodka. (10)
- Q.3. List **any ten** cocktail bar equipment alongwith their uses in bar. (10)
- Q.4. What do you understand by Beverage? Explain classification of beverage by a flow chart. (10)
- Q.5. Explain manufacturing process of red wine.  
**OR**  
Explain manufacturing process of white wine. (10)
- Q.6. What is cocktail? What are the different methods used for making cocktails? (10)
- Q.7. What is the process of serving white wine?  
**OR**  
What service procedure is used for serving champagne? (10)

Q.8. What is beer? Explain beer making procedure.

(10)

Q.9. Differentiate between (**any two**):

- (a) Pot still and Patent still
- (b) Wines and Spirits
- (c) Cocktail and Mocktails

(2x5=10)

Q.10. Explain in short:

- (a) VSOP
- (b) XO
- (c) XXX
- (d) Blending
- (e) Ageing

(5x2=10)

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