

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

(Marks allotted to each question are given in brackets)

- Q.1. Write short notes on **any two** in about 150 words:
(a) GIN (b) RUM (c) TEQUILA (d) VODKA (e) FERMENTATION
(2x5=10)
- Q.2. Classify beverages by using a neat chart.
(10)
- Q.3. I Expand the following abbreviation:
(a) VDQS
(b) AC
(c) VSOP
(d) DOM
(e) GL
- II Write **two** Indian brand names of:
(a) RUM
(b) WHISKEY
(c) VODKA
(d) BEER
(e) BRANDY
(5+5=10)
- Q.4. Explain manufacture of Beer.
OR
Explain "Methode Champanoise".
(10)
- Q.5. How will you store :
(a) A bottle of French red wine.
(b) A bottle of beer.
(5+5=10)

Q.6. Provide recipe for **any two** cocktails from the following:

- (a) Bloody Mary (b) Gimlet
(c) Side car (e) Screw Driver

(2x5=10)

OR

List the points you will keep in mind while making a cocktail.

(10)

Q.7. (a) **State True or False:**

- (i) Wine is fermented juice of grapes.
(ii) Zubrowka is a type of Rum.
(iii) Gin is flavoured with juniper berries.
(iv) Cognac is a type of vodka.
(v) Rum is made from molasses

(b) **Fill in the blanks:**

- (i) Champagne is a _____ wine.
(ii) Sherry is a _____ wine.
(iii) Port is made in _____ (country).
(iv) Bourbon is a type of _____, made in USA.
(v) Cognac is made in _____ (country).

(5+5=10)

Q.8. (a) Define Wine.
(b) How table-wine is manufactured?

(2+8=10)

Q.9. Discuss the methods of making liqueurs.

OR

What are the flavours of the following liqueurs?

- (a) Crème De Menthe (b) Tia Maria
(c) Kahlua (d) Midori
(e) Blue Curaçao

(10)

Q.10. Write step by step / procedure of service of white wine in a restaurant.

(5x2=10)
