

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

COURSE : 3rd Semester of 3-year B.Sc. in H&HA
SUBJECT : Food & Beverage Service Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Neatly draw the classification chart of alcoholic beverages.

OR

Draw the layout of a dispense bar, labeling important components.

(10)

Q.2. (a) Explain pot still distillation with neat diagram.

(b) Differentiate between pot and patent distillations.

(7+3=10)

Q.3. Explain the steps involved in vinification process.

(10)

OR

What is viticulture? Explain various pests and diseases that affect viticulture.

(3+7=10)

Q.4. (a) Explain hops role in beer making.

(b) List **ten** international beer brands with their country of origin.

(5+5=10)

Q.5. Write short notes (**any four**):

(a) Solera system

(b) Decanting

(c) German Wine Prädikat

(d) Charmat method

(e) Bitters

(4x2 ½ =10)

Q.6. Write beer making method with flow chart.

OR

Explain méthode champenoise.

(10)

Q.7. Explain the process of making malt whisky. Name **five** brands of single malt. (5+5=10)

OR

Explain the process of making Tequila and write **three** brand names. (7+3=10)

Q.8. (a) Differentiate between Cognac and Armagnac.
(b) Explain various methods used in production of liqueurs. (5+5=10)

Q.9. Explain the following in one line (**any ten**):
(a) Grappa (b) OIML (c) Pomace (d) Green malt
(e) Vinho verde (f) Sake (g) Lees (h) Mead
(i) Remuage (j) Terroir (k) Chaptalization (l) Estufa (10x1=10)

Q.10. (a) Define Apéritif
(b) Write an essay on 'Food & wine Harmony' (150 words). (5+5=10)
