

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

COURSE : 4th 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. Define alcoholic beverages. Classify alcoholic beverages with example. (10)

Q.2. Explain in detail various methods of distillation. (10)

Q.3. Explain the manufacturing process of beer. Give names of **six** international beers with country of origin.

OR

Explain 'Méthode champenoise' in detail. Give **six** brand names of champagne. (7+3=10)

Q.4. Explain in brief (**any two**):
(a) Solera system
(b) Storage of wine
(c) Role of hops in beer (2x5=10)

Q.5. What are the important salient features in wine storage? Explain step by step service of red wine. (5+5=10)

Q.6. Draw a neat diagram of a dispense bar and list **ten** equipment essential for a bar. (5+5=10)

Q.7. Differentiate between (**any two**):
(a) Ale beer and lager beer
(b) Cognac and armagnac
(c) Scotch whisky and Irish whisky (2x5=10)

Q.8. Explain the manufacturing process of tequila. Give **four** brand names of tequila.
(8+2=10)

OR

Define liqueurs. Explain the manufacturing process of liqueurs and name **four** liqueur with base, flavour and country of origin.
(2+4+4=10)

Q.9. Define Bitters. Explain its types and brand names.

OR

Plan a four course continental menu with accompanying wine with each course.
(10)

Q.10. Explain in one or two line (**any ten**):

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|--------------------|---------------------|
| (a) V.S.O.P. | (b) X.O. |
| (c) IMFL | (d) Eiswein |
| (e) Fine champagne | (f) A.O.C. |
| (g) Brix | (h) Ullage |
| (i) DOCG | (j) Angel share |
| (k) Sour mash | (l) Chapitalisation |

(10x1=10)
