

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2019-2020

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. What is distillation? Draw neat diagram and briefly explain the types of distillation. (10)
- Q.2. (a) Name the founder, regions and grape varieties of champagne.
 (b) Briefly explain the traditional method of making champagne. (5+5=10)
- Q.3. What is liqueur? Explain briefly the different methods of making liqueurs.
OR
 Briefly explain the steps in making beer. (10)
- Q.4. Explain briefly how rum is made. Write **four** international brand names of rum. (6+4=10)
OR
 Explain briefly about scotch whisky production. (10)
- Q.5. Briefly answer the following (**any five**):
 (a) What is solera system?
 (b) Differentiate between lager and beer.
 (c) Name six major wine producing regions of France.
 (d) Differentiate between Blanc de blanc and Blanc de noir.
 (e) Differentiate between Premier chauffe and bonne chauffe.
 (f) Steps in tasting red wine.
 (g) Reasons why hops are added to brew. (5x2=10)
- Q.6. Draw the classification of wines on the basis of taste, colour, nature and standard.
OR
 What is fortification? Briefly explain the steps in making a port wine. (10)
- Q.7. Classify alcoholic beverages with examples. (10)
- Q.8. Briefly explain the factors affecting the final quality of wine. (10)
- Q.9. Explain in **one or two lines** the following wine terms:
 (a) Dry (b) Maceration (c) Weeping (d) Corkage (e) Doux
 (f) Ullage (g) Straight (h) Proof (i) Mash (j) Bourbon (10x1=10)
- Q.10. Fill in the blanks (**any ten**):
 (a) _____ are dried, scaly fruit of wine "Humulus Lupulus" which belongs to the nettle family.
 (b) The sediments which is formed after fermentation of wine is known as _____.
 (c) 108-gallon sherry cask is known as _____.
 (d) _____ is a sweet wine which is heated at a temperature of 49°C for four to five months which gives it a slightly caramelized taste.
 (e) _____ is a spirit made from blue agave cactus plant in Mexico.
 (f) _____ is a Japanese spirit made from rice.
 (g) _____ is a liqueur made with scotch whisky, honey and herbs.
 (h) _____ is an alcoholic distillate made from the fermented juice or sugar cane or molasses.
 (i) Exact geographical location + weather + soil + sub-soil = _____.
 (j) A brew with insufficient carbon dioxide is called _____.
 (k) Light red wines of Bordeaux are known as _____.
 (l) _____ scotch whisky is the product of one specific distillery and has not been mixed with whisky from any other distilleries. (10x1=10)
