

ROLL No.....

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

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 an Alcoholic Beverage. Elucidate with a flowchart various alcoholic beverages. (2+8=10)
- Q.2. Define Beer. Describe the steps involved in manufacturing of Beer. (10)
- OR
- Differentiate any five points between:
- (a) Ale Beer and Lager Beer
(b) Scotch Whiskey and Irish Whiskey (5+5=10)
- Q.3. Describe the manufacturing process of Cognac. Name four leading brands of Cognac. (10)
- OR
- Explain "Méthode Champenoise" in detail.
- Q.4. Write short notes (any two): (2x5=10)
- (a) Solera system (b) Decanting
(c) Types of bar (d) Bitters
- Q.5. Define the 'Proof'. Briefly describe the scales used to measure the alcoholic strength of a beverage. (2+8=10)

- Q.6. Discuss the major wine producing regions of France with two brand examples from each region. (10)
- OR
- (a) What are the factors that affect the quality of Wine?
(b) What is yeast? Elucidate its role in the wine making process. (5+5=10)
- Q.7. (a) Describe the manufacturing process of Malt Whisky.
(b) What are the various styles of Scotch Whisky? (5+5=10)
- Q.8. With the help of a diagram, explain Pot Still method of distillation. Give any six differences between Pot Still and Patent Still. (5+5=10)
- Q.9. (a) Define Liqueurs. How are liqueurs classified? (2+3=5)
- (b) Give the base spirit and flavour of the following Liqueurs:
(i) Kahlua (ii) Tia Maria (iii) Cointreau
(iv) Drambuie (v) Maraschino (5x1=5)
- Q.10. A Expand the following:
(a) XO (b) IMFL (c) AOC (d) VSOP (e) QMP
- B Fill in the blanks:
(i) _____ are the female flowers used in brewing Beer.
(ii) _____ is to Spain, as Champagne is to France.
(iii) _____ is a classical fining agent.
(iv) _____ is obtained from fermented Pear juice.
(v) _____ is a Vodka with a blade of grass from Poland. (5+5=10)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2016-2017

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 With the help of a neat chart, classify alcoholic beverages and give examples.
OR
With the help of a diagram, explain the working of pot still and patent still. (10)
- Q.2 Explain "méthode champenoise. What are fortified wines? (5+5=10)
- Q.3 Answer the following (any two):
(a) List any five brands of vermouth
(b) List any five brands of bitters
(c) List any five bar equipment and their uses. (2x5=10)
- Q.4 Explain "Beer Making Process" through a flowchart. Give any four international brands of beer. (8+2=10)
- Q.5 Describe the production process of liqueurs. Name any four herbs flavour liqueurs, their base spirit, colour and the country of origin. (10)
- OR
Write about any five wines and their principal grape varieties coming from the following districts:
(a) Piedmont (b) Rhone valley (5+5=10)
- Q.6 Write short notes on any two:
(a) Proof of spirits (b) Styles of beer
(c) Storage of wines (2x5=10)

- Q.7 How is cognac produced? Differentiate between Armagnac and Cognac.
OR
How is rum produced? Differentiate between Light bodied rum and heavy bodied rum. (7+3=10)
- Q.8 What is Solera system? Explain the various styles of sherry. (5+5=10)
- Q.9 Fill in the blanks:
(a) _____ is adding sugar to the must.
(b) _____ is pigment present in red grapes.
(c) _____ is unfermented grape juice.
(d) _____ is fermented and brewed drink made from rice in Japan.
(e) _____ is a beer originated from Pilsen Czech republic.
(f) _____ is an alcoholic drink obtained from fermented pear juice.
(g) _____ is gin flavoured from sloe berries.
(h) _____ is fermented sap of palm tree in Kerala.
(i) _____ is mainly distilled from cashew fruit in Goa.
(j) _____ is Metal clasp to secure champagne bottle. (10x=10)
- Q.10 Match the following:
(a) Aurum (i) Cider apples
(b) Bailey's Irish Cream (ii) Pears
(c) Chambord (iii) Worm wood
(d) Drambuie (iv) Orange
(e) Kahlúa (v) Chocolate
(f) Midori (vi) Raspberry
(g) Sambuca (vii) Honey
(h) Calvados (viii) Coffee
(i) Poire Williams (ix) Melon
(j) Absinthe (x) Licorice (10x1=10)

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

COURSE : 4th Semester of 3-year B.Sc. in H&HA
2nd Year 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. How is Red Wine made? List four red and white grape variety. (6+4=10)

Q.2. What is solera system? Give various styles of Port. (5+5=10)

OR

Explain the Wine Laws of Germany. (10)

Q.3. List the steps involved in making beer. Give any four international brands of beer. (8+2=10)

OR

How is beer stored? Explain any five styles of beer. (5+5=10)

Q.4. Classify alcoholic beverages with the help of a chart. Give examples. (10)

OR

Draw the Physical layout of a Bar. List any five bar equipment and their uses. (5+5=10)

Q.5. Define liqueur. Give various methods of manufacture of liqueurs. List any five liqueurs with their flavouring and spirit base. (5+5=10)

Q.6. What is Distillation? With the help of diagrams explain the working of Pot Still and Patent Still. (2+4+4=10)

Q.7. What is Vermouth? How is it produced? Give the styles of Vermouth. (2+4+4=10)

OR

What is Bitter? Explain any five Bitters which can be served as aperitifs. (10)

Q.8. How is Rum made? Give various styles of rum. (6+4=10)

OR

Explain in detail spirit proofs. (10)

Q.9. Give short answers:
(a) Chaptalization (b) Faults in Beer (c) Terroir
(d) Trappist Beer (e) Marsala (5x2=10)

Q.10. Match the following:
(a) Courvoisier (i) Gin
(b) Beefeater (ii) Vodka
(c) Grey Grouse (iii) Tequila
(d) Camino (iv) Bourbon Whiskey
(e) Jim Beam (v) Cognac
(f) Tavel (vi) Maharashtra, India
(g) Château Latour (vii) Rose wine, Rhone
(h) Borolo (viii) Burgundy, France
(i) Chablis (ix) Grand Cru wine, Bordeaux
(j) Sula Wine (x) Piedmont, Italy (10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2014-2015

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. (a) Give the classification of wines and brief description of each type.
(b) Name **four** black and **four** white grapes. (6+4=10)

OR

Give the classification chart and brief description of the alcoholic beverages. (10)

- Q.2. Enlist and in short describe important wine producing regions of France. (10)

OR

How are the wines classified in Italy according to their wine producing laws? Write **four** important wines of Italy. (6+4=10)

- Q.3. (a) What are table wines?
(b) In detail, explain the various steps involved in making table wines. (2+8=10)

OR

Explain the various faults found in wines. Differentiate between table wine and sparkling wine. (5+5=10)

- Q.4. Explain various methods employed for distillation of spirits. Support your answers with suitable diagram. (10)

- Q.5. In a flow chart, explain the process of making beer. Give **four** international brands of beer. (8+2=10)

OR

Differentiate between top fermented and bottom fermented beers. Why hops are considered important ingredient in beer making? (5+5=10)

- Q.6. Write short notes on **any two**:
(a) Solera system
(b) Flavoured vodkas
(c) Method champenoise (2x5=10)

- Q.7. Give brief description of the following (**any five**):
(a) Dunder (b) Angel's share
(c) Proof (d) Wash
(e) Eiswien (f) Refractometer (5x2=10)

- Q.8. Cognac is the best brandy. Explain the statement with the help of manufacturing process of cognac. Give **four** brands of Cognac. (8+2=10)

- Q.9. Define liqueurs. How are liqueurs classified? Give the base spirit and flavor of the following:
(a) Drambuie (b) Southern comfort (c) Tia Maria
(d) Kummel (e) Cointreau (2+3+5=10)

- Q.10. A Expand the following abbreviations (**any five**):
(i) QMP (ii) LBV (iii) VSOP
(iv) AOC (v) OIML (vi) J&B

- B Fill in the blanks:
(i) Cinzano is a popular brand of _____.
(ii) _____ is the classical fining agent.
(iii) _____ is the traditional glass for the service of sherry.
(iv) Vodka with a blade of grass in each bottle is known as _____.
(vi) Term given to sparkling wines from Germany _____. (5+5=10)

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**):

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

(10x1=10)
