

15U325

(Pages: 2)

Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016

(CUCBCSS - UG)

CC15U HM3 B04 - ADVANCED FOOD & BEVERAGE SERVICE - I

Catering Science & Hotel Management - Core Course

(2015 Admission)

Time: Three Hours

Maximum: 80 Marks

Section A

One word type questions

1. Tonic water is flavored with _____.
2. Sparkling wine from India is _____.
3. Ale is a type of _____.
4. Whisky on glass of Ice is _____.
5. Champagne is a wine producing region of _____.
6. _____ spirit is used to flambé banana.
7. The flavor of crème de cacao is _____.
8. _____ is the flavoring agent of Gin.
9. Aperitif is served _____ the meal.
10. _____ is the flavor of Grand Marnier.
11. _____ is the brandy made from Apple.
12. Unit of alcohol other than V/V is _____.

(12 x 1 = 12 Marks)

Section B

Short answer type questions

13. What is a table wine?
14. What is Benedictine?
15. Name two styles of Port.
16. What is a single malt whiskey?
17. Explain the different parts of cigar.
18. Name two styles of Tequila.
19. What are the raw materials used in producing beer?
20. Explain cider.
21. Explain Mocktails.

(9 x 2 = 18 Marks)

Section C

Short essay type questions answer any five

22. Write short on Coffee.
23. Name six wine producing regions of France.
24. Explain Crème de menthe & Drambuie.
25. Explain Sherry blending process
26. Write about the types of Beer
27. Explain Madeira wines.
28. Write five international brand names of Rum, Whiskey, Vodka and Gin.

(5 x 6 = 30 Marks)

Section D

Essay Type Question Answer any two

29. Explain in detail Methode Champenoise
30. Explain triplicate system of checking.
31. With illustrations Explain the methods of distillation

(2 x 10 = 20 Marks)
