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Name: .....

Reg. No.....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, OCTOBER 2017**

(CUCBCSS-UG)

**CC15UHM5 B07-ADVANCED FOOD AND BEVERAGE SERVICE - II**

(Catering Science & Hotel Management - Core Course)

(2015-Admission Regular)

Time: Three Hours

Maximum: 80 Marks

**PART- A**

(Answer *all* question. Each question carries 1 marks)

1. A wine waiter is otherwise known as \_\_\_\_\_.
2. The alcohol percentage of champagne is \_\_\_\_\_.
3. Splitzer is a combination of \_\_\_\_\_ and \_\_\_\_\_.
4. The alcohol used for making Irish coffee is \_\_\_\_\_.
5. The height of a bar stool should be \_\_\_\_\_ inches.
6. The size of a common cocktail glass is \_\_\_\_\_ oz.
7. Cheddar is a \_\_\_\_\_ cheese.
8. Rosolio is an example of \_\_\_\_\_.
9. Schnapps is a liqueur originated from \_\_\_\_\_ country.
10. The full form of RUM is \_\_\_\_\_.
11. Aerated water is otherwise known as \_\_\_\_\_.
12. The height of normal dining table is in \_\_\_\_\_ inches.

**(12x1=12 Marks)**

**PART- B**

(Answer *all* the questions . Each question carries 2 marks)

13. Define what is carbonization
14. Difference between liquor and liqueur
15. Translate into English—Methode Champenoise
16. Explain Jiggers
17. Name any four speciality coffees
18. Cocktail recipe of Pink lady
19. Difference between caffeinated and decaffeinated coffees.
20. Write two beer based cocktails
21. List any 4 bar equipments

**(9x2=18 Marks)**

**PART- C**

(Answer any *five* question. Each question carries 6 marks)

22. List the parts of a Bar and explain.
23. Explain the different types of bar.
24. Points to be kept in mind while making a gueridon service.
25. Differentiate between an A la Carte menu and a Table D'Hote menu.
26. Who is a Sommelier. What are his duties and responsibilities in a restaurant.
27. What is a cyclic menu and its uses in the hospitality industry.
28. Explain the different types of Bars.

**(5x6=30 Marks)**

**PART- D**

(Answer any *two* question. Each question carries 10 marks)

29. Explain in detail the different types of Gueridon Trolleys.
30. Write the recipes of the following cocktails – Manhattan, Bloody Mary, Pink Lady, Mojito, Margarita.
31. List any 10 small bar equipments and explain.

**(2x10=20 Marks)**

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