

18U420

(Pages: 2)

Name:

Reg. No.....

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS-UG)

CC18U HM4 B05 - FOOD AND BEVERAGE SERVICE-II

(Catering Science & Hotel Management - Core Course)

(2018 Admissions: Regular)

Time: Three Hours

Maximum: 80 Marks

PART - A

Answer *all* questions. Each question carries 1 mark.

1. KOT means _____
2. Tequila is made from _____
3. Fortified wines are wines to which _____ is added
4. The method of making Champagne is _____
5. The other name of wine waiter is _____
6. Name one Cognac _____
7. Pinot Noir is a _____ grape.
8. A Jigger is to measure _____ and _____
9. Give an example of stimulating drink.
10. Name a unit of alcohol other than by volume _____

(10 x 1 = 10 Marks)

PART – B (Short Notes)

Answer any *eight* questions. Each question carries 2 marks.

11. What do you mean by a dispense bar? What are its uses?
12. Describe viticulture and its parameters.
13. Name the grapes used for making Champagne.
14. What is the difference between an Aperitif and an Appetizer?
15. Name four coffee flavored Liqueur.
16. Example the serving temperature of Red wine, White wine, Rose wine & Champagne.
17. Duties and responsibilities of a Sommelier.
18. Write the basic ingredient of Whisky, Brandy, Rum, Vodka.
19. Name four types of Beer.
20. Name any two other names of patent still.

(8 x 2 = 16 Marks)

PART – C (Short Essay)

Answer any *six* questions. Each question carries 4 marks.

21. Explain the ingredient of Beer and its functions.
22. What are the types of tequilla?
23. What are Bar equipment. Give 10 examples and its uses?
24. Enumerate the conditions for a sparkling wine to be Champagne and reason for its high price.
25. Explain the ageing designation given for Brandy and the star rating of Brandy.
26. Differentiate Brandy and Fortified wines with examples for each.
27. What is the difference between Port, sherry and Madeira wines? Give one example.
28. Give five brand names of each Cognac, Scotch Whisky, International Vodka, International Gin.

(6 x 4 = 24 Marks)

PART – D (Long Essay)

Answer any *two* questions. Each question carries 15 marks.

29. Explain 'Methode Champenoise'.
30. Detail Triplicate checking system with the help of a flow chart and the types of KOT.
31. Explain in detail the production of brandy with examples.

(2 x 15 = 30 Marks)
