

**22U419**

(Pages: 2)

Name: .....

Reg.No: .....

**FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U BSH4 B05 / CC20U BSH4 B05 - FOOD AND BEVERAGE SERVICE - II**

(Hotel Management and Catering Science - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Give four examples of alkaline waters.
2. Name some common syrups used in the bar.
3. Why is back bar fixed with mirror?
4. Define Fortified wines.
5. Explain Citrus flavoured liqueurs.
6. Explain classical cocktail.
7. Name two other names of patent still.
8. What is tail of spirit?
9. Explain Armagnac.
10. Name four International popular vodka brands.
11. When is OTH KOT used?
12. Name the menu margin concepts.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Define Wine and the types of wine.
14. What are Jiggers?
15. Explain the importance of sulphuring.
16. Write a short note on Madeira wine and its shelf life.

17. Discuss the classification of Beer.
18. Explain how the bills are checked in various places.
19. Explain the types of menu cards.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Methode Champagneoise -Detail.
21. In order to increase the merchandising value of menus the following points should be considered, Justify.

**(1 × 10 = 10 Marks)**

\*\*\*\*\*