

23U419

(Pages: 2)

Name :

Reg. No :

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025

(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 Hours

Maximum: 60 Marks

Credit: 3

Part A (Short answer questions)

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

1. Explain the uses of syrups the bar.
2. Define fermentation.
3. How is the glass ware stored in a bar.
4. Explain Citrus flavoured liqueurs.
5. Define cocktail.
6. What is tail of spirit.
7. What are the importance of pine of agave in Tequilla.
8. When is OTH KOT used.
9. What is corkage charges.
10. Enlist the tobaccoo gowing countries.
11. Explain Dogs.
12. Explain the importance of photoes in menu Card.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain Par stock in a bar.
14. Explain why dessing of grapes is important.
15. Decide the type of Champagne accoding to their sugar content.
16. Explain the fortification of Portwine.
17. Explain vemouth & its varities.

18. Explain the four Main ingredients of Wine.

19. Explain Cognac.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail the classification of different non alcoholic beverages with examples.

21. Illustrate pot still with a neat diagram & Explain.

(1 × 10 = 10 Marks)
