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## THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017

(Regular/Supplementary/Improvement)

(CUCBCSS-UG)

### CC15UHM3B04- ADVANCED FOOD &BEVERAGE SERVICE – I

Catering Science & Hotel Management - Core Course

(2015 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

# **SECTION A**

Answer *all* questions. Each question carries 1 mark

- 1. Beaujolais is a wine region of \_\_\_\_\_.
- 2. The other name of Beer is \_\_\_\_\_.
- 3. \_\_\_\_\_ is the wine yard from Nasik, India.
- 4. Chardonnay is the sparkling wine from\_\_\_\_\_.
- 5. Crème de casis is made from \_\_\_\_\_ fruit.
- 6. Digestives are used \_\_\_\_\_the meal.
- 7. \_\_\_\_\_ is known as V/v.
- 8. \_\_\_\_\_spirit is used to flambe banana.
- 9. \_\_\_\_\_ is the brandy used from Apple.
- 10. \_\_\_\_\_ is the flavouring agent of Gin.
- 11. The alcohol % of fortified wine in India is \_\_\_\_\_.
- 12. V.S.O.P means \_\_\_\_\_.

(12x1=12 Marks)

# **SECTION B**

Answer all questions. Each question carries 2 marks

- 13. What do you mean by Fortified wine?
- 14. Define Benedictine?
- 15. Name two liqueurs?
- 16. What do you mean by Scotch?
- 17. Explain the parts of a Cigar?
- 18. Give two names of Tequila?
- 19. What are the raw materials used for the making beer?
- 20. What is the difference between Appetizers and Digestives?

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21. Differentiate still, sparkling and fortified wines?

(9x2=18 Marks)

#### **SECTION C**

Answer any five questions. Each question carries 6 marks

- 22. What are the different types of coffees. Explain in brief with one example each?
- 23. Name six wine regions of France?
- 24. Explain Crème de cassis and Crème de menthe?
- 25. Explain Beer manufacturing process?
- 26. Explain Port wines with examples?
- 27. Write 3 International brand names of Brandy, Rum, Gin, Vodka and Tequila?

(5x6=30 Marks)

# **SECTION D**

#### Answer any two questions. Each question carries 10 marks

- 28. Explain Pot still method and Patent still method with the help of a diagram?
- 29. Kindly explain Triplicate checking system with a diagram?
- 30. Explain "Methode champagnoise" with a neat diagram?
- 31. Explain the regions of France?

(2x10=20 Marks)

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