

18U334

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Name:

Reg. No.

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(Supplementary/Improvement)

(CUCBCSS-UG)

CC15U HM3 B04 - ADVANCED FOOD AND BEVERAGE SERVICE – I

(Catering Science and Hotel Management - Core Course)

(2015-2017 Admissions)

Time: Three Hours

Maximum: 80 Marks

SECTION A

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

1. Champagne is a wine producing region of _____
2. Sula wine yards are from _____ country.
3. Ale is a type of _____
4. V/V means _____
5. The flavor of crème de cassis is _____
6. _____ is the colouring agent in Rum.
7. Brandy glass is known as _____
8. CCC means _____
9. _____ is a red wine grape.
10. _____ is a white wine grape.
11. Vodka is made from _____
12. Rum is made from _____

(12 x 1 = 12 Marks)

SECTION B (Short answer type questions)

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

13. Explain Mocktails.
14. What is still wine?
15. Name two Cognac
16. What is a Single Malt Whiskey?
17. Explain two fortified wines.
18. Explain two Liqueurs.
19. What are the ingredients used in the manufacturing of Beer?
20. Explain Tequila.
21. How is Vodka made? Ingredients?

(9 x 2 = 18 Marks)

SECTION C (Short essay type questions)

Answer any *five* questions. Each question carries 6 marks.

22. Write short notes on Aperitifs and Aromatized Digestives.
23. Name six spirits.
24. Differentiate between Crème de cassis and crème de cacao.
25. Explain the blending process of Sherry.
26. Write about the parts of a Cigar with a neat diagram.
27. Explain Port wines with examples.
28. Explain Benedictine, Cointreau and Dram buie.

(5 x 6=30 Marks)

SECTION D (Essay Type)

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

29. Explain Champagne making process.
30. Discuss Pot still and Patent Still methods with a neat diagram.
31. Explain the triplicate checking system.

(2 x 10 = 20 Marks)
