

**20U334S**

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Name: .....

Reg. No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021**

(CUCBCSS-UG)

**CC15U HM3 B04 - ADVANCED FOOD & BEVERAGE SERVICE - I**

(Hotel Management & Catering Science – Core Course)

(2016, 2017 Admissions - Supplementary)

Time: Three Hours

Maximum: 80 Marks

**Section A** (One word Type Questions)

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

1. Beer is flavored with \_\_\_\_\_
2. Sparkling wine from India is \_\_\_\_\_
3. Porter is a type of \_\_\_\_\_
4. Brandy without any mixture is \_\_\_\_\_
5. The father of Champagne \_\_\_\_\_
6. \_\_\_\_\_ is the best-known Brandy.
7. The flavor of Tia maria is \_\_\_\_\_
8. \_\_\_\_\_ is the flavored by blackthorn plums
9. Aperitif is served \_\_\_\_\_ the meal.
10. \_\_\_\_\_ is the flavor of Chartruisse.
11. Expand VSOP
12. Hennessy is a brand name of \_\_\_\_\_

**(12 × 1 = 12 Marks)**

**Section B** (Short answer Type Questions)

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

13. What is a Sparkling wine?
14. What is Benedictine?
15. Name two types of Sherry.
16. What is Uisge beatha?
17. Explain the corona cigars.
18. Explain Starka.
19. Explain fortified wines.
20. Explain Perry.
21. Explain Vermouth.

**(9 × 2 = 18 Marks)**

**Section C** (Short essay Type Questions)

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

22. Write short on Tea.
23. Write the conditions for being a Champagne.
24. Explain Crème de Cocoa & Drambuie.
25. Explain Krauzening.
26. Write about Liqueurs.
27. Explain Marsala & Malaga wines.
28. Write five international Flavoring of Vodka & its Flavoring agents.

**(5 × 6 = 30 Marks)**

**Section D** (Essay Type Question)

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

29. With a flow chart, explain the production of Rum.
30. Explain the production of still wine.
31. Explain Methode Champenoise in Detail.

**(2 × 10 = 20 Marks)**

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