

19U435

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021

(CBCSS - UG)

CC19U BSH4 B05 - FOOD AND BEVERAGE SERVICE II

(Hotel Management & Catering Science - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. How are squashes served?
2. Define alcoholic beverages.
3. The bar tenders side is referred to as.
4. Define fermentation.
5. Explain Hops.
6. What are mocktails.
7. Name two other names of patent still.
8. Enumerate & Explain the star rating of Brandy.
9. What are the importance of pine of agave in Tequilla.
10. What are corkage charges?
11. Which region of America makes the best tobacco & name the tobacco?
12. Describe menu engineering.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Detail the classification of non alcoholic beverages , with examples.
14. Explain the purpose of Front Bar.
15. What is cuve close & Transfer method of making sparkling wine.
16. Differentiate Apperitiffs & Aromatized wines.
17. How is liqueur divided according to flavouring agent.
18. Explain the conditions for a speaking wine to be Champagne.
19. Detail the production of tequilla.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Discuss the wine laws of France ,its grading and any three wine producing regions of France.
21. With a neat diagram illustrate the Triplicate Checking System.

(1 × 10 = 10 Marks)
