

20U434

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH4 B05 - FOOD AND BEVERAGE SERVICE - II

(Catering Science & Hotel Management - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Define non alcoholic beverages.
2. Name the flavour of Grenedine & Citronelle.
3. Why is back bar fixed with mirror?
4. What are vats?
5. What are additives and its functions in Beer?
6. Explain classical cocktail.
7. Name two other names of patent still.
8. What do you mean Uisge beatha?
9. Name the base ingredient of tequilla and different names of it.
10. Write any four wrapper types for Cigar.
11. What are plough horses?
12. Explain the advantages of multi panel menu card.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What is agave tequillana and where is it found abundantly?
14. Enumerate bar garnishes and its uses.

15. Enumerate the conditions for a sparkling wine to be called as Champagne.
16. Differentiate Apperitiffs and Aromatized wines.
17. How is liqueur divided according to flavouring agent?
18. Name the standards of bottling given fo Brandy.
19. Which are the parts of a cigar?

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The 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)
