

21U419

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH4 B05 / CC20U BSH4 B05 - FOOD AND BEVERAGE SERVICE - II

(Catering Science and 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. Give four examples of alkaline waters.
2. How are squashes served?
3. The bar tenders side is referred to as.
4. Explain win-de-goutte.
5. Name the flavouring agent of Tia Mariya & Gold Wasser.
6. Name four International Beer brands.
7. Name four Brand names of cognac.
8. Define Vodka.
9. Comment on the places where the copies of kots are placed.
10. What is corkage charges?
11. What are stars?
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. Define wine and the types of wine.
14. Explain under bar and its functions.
15. What is cuve close and Transfer method of making sparkling wine?
16. Differentiate Apperitiffs & Aromatized wines.
17. Differentiate Cocktail and Mocktail.

18. Differentiate Pot still and Patent still.
19. How is food classified according to popularity and Profitability?

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Discuss the unusualities found in the production of Sherry.
21. Explain in detail the production of Whisky.

(1 × 10 = 10 Marks)
