

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

COURSE : 3rd Semester of 3-year B.Sc. in H&HA
SUBJECT : Food & Beverage Service Operations
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the step by step manufacturing process of beer. List **eight** international beers with country of origin.

(6+4=10)

Q.2. Draw the physical layout of a dispense bar and explain its parts. List **eight** bar equipment.

(6+4=10)

OR

Define the term "proof". Briefly describe the scales used to measure the alcoholic strength of a beverage.

(3+7=10)

Q.3. (a) Give atleast **five** guidelines for pairing wine and food.
(b) Explain the process of decanting old red wines.

(5+5=10)

Q.4. Elucidate the manufacturing process of Scotch whisky and name **three** famous distilleries of Scotland.

OR

Define Vodka and state the various styles of vodka. Name **three** popular flavoured Vodka.

(7+3=10)

Q.5. Differentiate between (**any four**):

- (a) Absinthe and Pastis
- (b) Tequila and Mezcal
- (c) Cognac and Armagnac
- (d) Varietal and Generic Wines
- (e) Jamaican rum and Demerara rum

(4x2 ½ =10)

Q.6. Explain the Methode Champenoise and name **three** main producers or houses of champagne.

OR

Enumerate the wine laws governing the production of Italian wines. Name **three** red and white Italian wines.

(7+3=10)

Q.7. Describe the production process of liqueurs. Name any **four** herb flavour liqueurs, their base spirit, colour and the country of origin.

(6+4=10)

OR

Define Aperitifs. Name the styles of Vermouth and give **four** popular brand names.

(2+4+4=10)

Q.8. Explain the "Solera system" of sherry production and write in brief the types of sherry with **five** names of sherry shippers.

(10)

Q.9. Find the odd one out:

- (a) Ruby port/ Tawny port/ Vintage port/ White port
- (b) Campari/ Lillet/ Jagermeister/ Angostura bitter
- (c) Ch Lafite/ Ch Latour/ Ch Margaux/ Ch Petrus
- (d) Rheingau/ Nahe/ Rheinpfalz/ Rioja
- (e) Garnacha/ mazuelo/ viura/ graciano
- (f) Brut/ Sekt/ Spumante/ Trocken
- (g) Greneche/ Shiraz/ mourvedre/ Semillon
- (h) Saint-Emilion/ folle blanche/ Colombard/ Baco blanc
- (i) Kahlua/ Tia-maria/ Sambuca/ Crème de Mokka
- (j) Madeira/ Marsala/ Malaga/ Vermouth

(10x1=10)

Q.10. Explain in **one or two lines** the following wine terms:

- | | | | |
|------------------|-------------|-------------|-----------|
| (a) Astringent | (b) Body | (c) Dry | (d) Cuveé |
| (e) Maceration | (f) Weeping | (g) Corkage | (h) Doux |
| (i) Bull's Blood | (j) Brix | | |

(10x1=10)
