

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Define Wine. Classify wines with examples. (2+8=10)

**OR**

Explain the wine laws of Italy. (10)

Q.2. With the help of a flow chart, describe the steps involved in manufacture of beer. (10)

Q.3. How grapes used for manufacturing of champagne are different from other grapes? What is "Méthode Champenoise"? (5+5=10)

**OR**

Describe the manufacture of white wine from white grapes. Give **six** white grape varieties. (7+3=10)

Q.4. Write short notes on:  
(a) Fermented beverage (b) Distilled beverage  
(c) Compounded beverage (d) Bar equipment (4x2 ½ =10)

Q.5. What is solera system? Give the styles of port wine. (5+5=10)

Q.6. What is vermouth? How is vermouth produced? (4+6=10)

**OR**

Explain the following bitters:  
(i) Campari (ii) Angostura (iii) Fernet Branca (iv) Amer Picon (4x2 ½=10)

Q.7. Explain the production of rum. What is the difference between Jamaican and Puerto Rican rum?

(6+4=10)

**OR**

Give the steps involved in the manufacture of vodka. How are flavours infused in vodka? Give examples.

(6+4=10)

Q.8. Discuss role of peat in manufacturing of Scotch Whiskey. Differentiate between sour mash whiskey and sweet mash whiskey.

(5+5=10)

Q.9. Match the following:

- |                          |                          |
|--------------------------|--------------------------|
| (a) Benedictine          | (i) Aniseed, Italy       |
| (b) Bailey's Irish cream | (ii) Honey, Scotland     |
| (c) Cointreau            | (iii) Peach, USA         |
| (d) Drambuie             | (iv) Chocolate, Ireland  |
| (e) Galliano             | (v) Herbs, France        |
| (f) Kahlua               | (vi) Mint, Netherlands   |
| (g) Midori               | (vii) Cherry, Yugoslavia |
| (h) Southern comfort     | (viii) Orange, France    |
| (i) Maraschino           | (ix) Melon, Japan        |
| (j) Vandermint           | (x) Coffee, Mexico       |

(10x1=10)

Q.10. Fill in the blanks:

- (a) \_\_\_\_\_ is obtained from fermented apple juice.  
(b) \_\_\_\_\_ is obtained from the fermented juice of cashew fruit.  
(c) \_\_\_\_\_ is fermented sap of palm tree from India.  
(d) \_\_\_\_\_ is distilled from cereal from Germany.  
(e) \_\_\_\_\_ is a brewed and fermented drink from Japan.  
(f) \_\_\_\_\_ is the female flowers used in brewing beer.  
(g) \_\_\_\_\_ is a pale golden beer from Pilsen, Czech Republic.  
(h) \_\_\_\_\_ means top fermented beer.  
(i) \_\_\_\_\_ means bottom fermented beer.  
(j) \_\_\_\_\_ is obtained from fermented Pear Juice.

(10x1=10)

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