

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

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. Classify alcoholic beverages with examples. (10)
- Q.2. Illustrate the process for making tequila. Briefly describe each process. (8+2=10)
- OR**
- Describe the different stages of beer making. List the importance of each ingredient. (10)
- Q.3. Write in detail the germination, malting and brewing process in making whisky (10)
- OR**
- Explain the manufacture of light and heavy bodied RUM. (10)
- Q.4. Draw neat diagram of a dispense bar, illustrating essential equipment. (10)
- Q.5. (a) Give the classification and brief description of types of wine. (6)
- (b) Name **four** black and **four** white grapes (2+2=4)
- Q.6. Write short notes on (**any four**): (4x 2 ½ =10)
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|-----------------------|--------------------------|
| (a) Solera | (b) Role of hops in beer |
| (c) Chaptalisation | (d) Wine faults |
| (e) Pot still process | (f) Indian wines |

Q.7. "All champagnes are sparkling wines but all sparkling wines are not champagne". Explain the statement and discuss the Methode Champenoise associated with the manufacture of champagne. Name **five** Champagne Shippers. (10)

Q.8. Match the following:

LIQUER	FLAVOURING	BASE	COUNTRY
Benedictine	Almond and Apricot	Brandy	Jamaica
Amaretto	Honey	Rum	USA
Drambuie	Herbs & Spices	Neutral Spirits	France
Tia-Maria	Peach	Scotch whisky	Italy
Southern Comfort	Coffee	Bourbon whisky	Scotland

(5x2=10)

Q.9. (a) Give atleast **five** guidelines for pairing wine and food.
 (b) How are old red wines decanted? (5+5=10)

Q.10. (a) How is vermouth produced?
 (b) Explain the term 'Proof' in spirit manufacture.

OR

(a) Explain the following bitters:
 (i) Campari (ii) Angostura
 (b) Explain wine faults.

(5+5=10)
