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3rd Sem.
Branch : Hotel Management & Catering Technology
Sub.: Food & Beverage Service-III

Time : 3 Hrs. M.M. : 60

SECTION-A

Note: Multiple choice Questions. All Questions are compulsory. (6x1=6)

Q.1 The main counter where drinks are served to customers is referred to as:

- a) Stock counter
- b) Service bar
- c) Bar front
- d) Bar top

Q.2 "Jigger" is bartending is used for:

- a) Cleaning glasses
- b) Shaking drinks
- c) Measuring spirits
- d) Mudding ingredients

Q.3 Which ingredient is essential for the fermentation process to produce alcohol?

- a) Ethanol
- b) Vinegar
- c) Yeast
- d) Citrus

Q.4 Which of the following is a type of lager?

- a) Stout.
- b) IPA.
- c) Pilsner.
- d) Porter.

Q.5 Which ingredient gives beer its characteristics bitter flavour and aroma?

- a) Malted barley
- b) Yeast
- c) Water
- d) Hops

Q.6 Which country is known for producing Bordeaux wines?

- a) Italy
- b) Spain
- c) Germany
- d) France

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Describe the difference parts of Bar.

Q.8 List 10 equipment's used in a bar.

Q.9 Discuss 04 types of bottle openers.

Q.10 What is fermentation process.

Q.11 Which ingredient gives beer its bitter flavor.

Q.12 Define wine.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

Q.13 What is the Primary purpose of a bar?

Q.14 Describe what is meant by "Bar stock".

Q.15 List two primary processes involved in the production of alcoholic beverages.

Q.16 Difference between Pilsner & lager Beer?

Q.17 Describe the difference between a sparkling wine and a still wine.

Q.18 Design a simple flowchart to illustrate the steps of producing an alcoholic spirit from fermentation to bottling.

Q.19 List five International & five Indian brands of beer.

Q.20 Elaborate wine regions of France.

Q.21 Write a short note on service of red wine.

Q.22 Explain service of whiskey.

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

Q.23 Do the classification of alcoholic beverages & explain them.

Q.24 Classify Sprits & Discuss distillation process in detail.

Q.25 Discuss food & wine harmony & discuss manufacturing process of still wine.