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223932

Roll No.

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 sprit from fermentation to botting.
- 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 Sprints & Discuss distillation process in detail.
- Q.25 Discuss food & wind harmony & discuss manufacturing process of still wine.