

ROLL No.....

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

COURSE : 4<sup>th</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. (a) Give the classification of wines and brief description of each type.  
(b) Name **four** black and **four** white grapes. (6+4=10)

**OR**

Give the classification chart and brief description of the alcoholic beverages. (10)

- Q.2. Enlist and in short describe important wine producing regions of France. (10)

**OR**

How are the wines classified in Italy according to their wine producing laws? Write **four** important wines of Italy. (6+4=10)

- Q.3. (a) What are table wines?  
(b) In detail, explain the various steps involved in making table wines. (2+8=10)

**OR**

Explain the various faults found in wines. Differentiate between table wine and sparkling wine. (5+5=10)

- Q.4. Explain various methods employed for distillation of spirits. Support your answers with suitable diagram. (10)

Q.5. In a flow chart, explain the process of making beer. Give **four** international brands of beer.

(8+2=10)

**OR**

Differentiate between top fermented and bottom fermented beers. Why hops are considered important ingredient in beer making?

(5+5=10)

Q.6. Write short notes on **any two**:

- (a) Solera system
- (b) Flavoured vodkas
- (c) Method champenoise

(2x5=10)

Q.7. Give brief description of the following (**any five**):

- (a) Dunder
- (b) Angel's share
- (c) Proof
- (d) Wash
- (e) Eiswien
- (f) Refractometer

(5x2=10)

Q.8. Cognac is the best brandy. Explain the statement with the help of manufacturing process of cognac. Give **four** brands of Cognac.

(8+2=10)

Q.9. Define liqueurs. How are liqueurs classified? Give the base spirit and flavor of the following:

- (a) Drambuie
- (b) Southern comfort
- (c) Tia Maria
- (d) Kummel
- (e) Cointreau

(2+3+5=10)

Q.10. **A** Expand the following abbreviations (**any five**):

- (i) QMP
- (ii) LBV
- (iii) VSOP
- (iv) AOC
- (v) OIML
- (vi) J&B

**B** Fill in the blanks:

- (i) Cinzano is a popular brand of \_\_\_\_\_.
- (ii) \_\_\_\_\_ is the classical fining agent.
- (iii) \_\_\_\_\_ is the traditional glass for the service of sherry.
- (iv) Vodka with a blade of grass in each bottle is known as \_\_\_\_\_.
- (vi) Term given to sparkling wines from Germany \_\_\_\_\_.

(5+5=10)

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