

SECTION-D

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

- Q.23 Draw the Physical layout of a Bar & explain each area in detail.
- Q.24 Classify wines & Discuss fermentation process in detail.
- Q.25 Discuss manufacturing process of sparkling wine.

No. of Printed Pages : 4

223932

Roll No.

3rd Sem / Hotel Management & Catering Technology

Subject : Food & Beverage Service - III

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 A bar mainly dedicated to serving wine is known as:
- a) Brewery b) Distillery
- c) Taproom d) Wine bar
- Q.2 Which of the following is essential for preparing frothy cocktails?
- a) Muddler b) Stirrer
- c) Cocktail shaker d) Jigger
- Q.3 An alcoholic beverage is primarily:
- a) A drink containing only sugars
- b) A drink containing ethanol (ethyl alcohol)
- c) A drink made from distilled water
- d) A non-carbonated drink

- Q.4 Rum is typically distilled from:
- Malted grains
 - Grapes
 - Molasses or sugarcane juice
 - Apples
- Q.5 Which of the following is NOT a beer brand?
- Budweiser
 - Guinness
 - Johnny walker
 - Heineken
- Q.6 If a spirit is labeled 40% on the Gay Lussac scale, what would it be on the American proof scale?
- 40 proof
 - 70 proof
 - 80 proof
 - 100 proof

SECTION-B

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

- Q.7 List five bar stock.
- Q.8 List 08 equipment's used in a bar counter.
- Q.9 Discuss 05 types of glassware used for wine service
- Q.10 What is distillation process.

- Q.11 Which ingredient used to prepare Rum.
- Q.12 Define Whiskey.

SECTION-C

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

- Q.13 Differentiate between the bar top and the back bar.
- Q.14 Describe "bar stock."
- Q.15 How would you ensure that the bar remains stocked during peak hours?
- Q.16 Difference between an ale & a lager Beer?
- Q.17 How does the fermentation process influence the production of wine?
- Q.18 What is Tequila?
- Q.19 List five International & five Indian brands of Whiskey.
- Q.20 Elaborate wine regions of India.
- Q.21 Write a short note on service of White wine.
- Q.22 Explain service of Vodka.