

SECTION-D

Note: Long Answer type question. Attempt any two questions out of three questions. (2x10=20)

- Q.25 What is distillation. What are the methods of Distillation. Draw and explain pot still method of distillation.
- Q.26 what is sparkling wine? Explain various methods of making sparkling wine? Give five brands of Champagne.
- Q.27 List the bar stocks for the preparation of cocktail. What are the points to be noted while making cocktail? Explain any two classic styles of mixed drinks.

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DHM-04019

Roll No.....

4th Sem, **Branch :** DHM

Subject : Food & Beverage Service Module-IV

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory. (7x1=7)

- Q.1 Gin is flavored with the following ingredients.
- a) Hops
 - b) Juniper berries
 - c) Lemon peels
 - d) Caramel
- Q.2 Aperitifs are served
- a) Before a meal
 - b) After a meal
 - c) During the meal
 - d) None of the above
- Q.3 Which one is used for producing brandy?
- a) Molasses
 - b) Blue agave
 - c) Grape juice
 - d) Sweet Potato
- Q.4 The serving temperature of beer is _____ degree Celsius.
- a) 4-6
 - b) 6-8
 - c) 8-10
 - d) 10-12
- Q.5 Which glass is suitable for serving sparkling wine.

- a) Tulip b) Liqueur glass
 - c) Brandy balloon d) Shot glass
- Q.6 Drought beers are mostly available in
- a) Fine dinning restaurant
 - b) Fast food joints
 - c) Grill room
 - d) Pubs
- Q.7 Red wine is served with
- a) Fish b) Fruits
 - c) Dessert d) Red meat

SECTION-B

Note : Objective/completion type questions. All questions are compulsory. $(7 \times 1 = 7)$

- Q.8 Define wine.
- Q.9 What is brunt wine?
- Q.10 What is the service temperature of white wine?
- Q.11 Name two brand names of Scotch whisky.
- Q.12 What is the full form of VSOP?
- Q.13 What is fermentation?
- Q.14 What is drought beer?

SECTION-C

Note : Short answer type questions. Attempt any six questions out of Ten questions. $(6 \times 6 = 36)$

- Q.15 What is cocktail? Explain different processes used in the manufacturing of cocktail.
- Q.16 Define wine. Classify and explain different types of wine. Give 2 brand name of each category of wine.
- Q.17 What is beer? How it is produced? Describe ingredients used, storage and service of beer.
- Q.18 Discuss the service procedure of red wine and white wine.
- Q.19 How is vodka manufactured?
- Q.20 What is speritif? Explain different aperitifs and their types. Give examples.
- Q.21 How do you classify alcoholic beverages? Explain with examples.
- Q.22 Write step by step the manufacturing process of whisky. How is scotch whisky being different from other whisky?
- Q.23 Enlist the name of 10 popular cocktails and write the recipe (ingredients, method, glassware, garnish) of any one from it.
- Q.24 Explain various steps involved in presenting and serving wine to guests.