

## SECTION-D

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

Q.23 Differentiate between scotch and irish whisky.

Q.24 Explain the 'methode champenoise' Process.

Q.25 Explain why Italy is different from other wine producing countries of the world . Give at least two wines from each region of Italy.

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**3rd Sem / Hotel Management & Catering Technology**

**Subject : Food and beverage service III**

Time : 3 Hrs.

M.M. : 60

## SECTION-A

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

Q.1 What is the main ingredient of tequila.

- a) Sugarcane Juice      b) Sugar cane syrup
- c) Molasses              d) Agave

Q.2 Beer has the flavour of \_\_\_\_\_ .

- a) Juniper berries      b) Blue berries
- c) Sloe berries          d) Hops

Q.3 Which of the following is an only fermented and not distilled beverage?

- a) Vodka                  b) Wine
- c) Tequila                d) Whisky

Q.4 Which of the following is not a type of a bar?

- a) Wine bar              b) Sports bar
- c) Cocktail bar          d) Mini bar

- Q.5 Which of the following is not a grape from France?  
a) Pinot noir                      b) Cabernet sauvignon  
c) Chardonnay                    d) Nebbiolo
- Q.6 Cava is a sparkling wine, it can be produced in the region.  
a) Italy                                b) Spain  
c) France                            d) All of the above

### SECTION-B

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

- Q.7 Country of origin of cointreau is \_\_\_\_\_  
(France/Germany).
- Q.8 *Humulus lupulus* is a botanical name for \_\_\_\_\_  
(Hops/Juniper berries).
- Q.9 Expand Q&A.
- Q.10 State true or false 'Madeira has a distinct burnt flavour'.
- Q.11 State true or false 'Brand which is asked by guest at bar is known as pour brand'.
- Q.12 Expand V.S.O.P.

### SECTION-C

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

- Q.13 What is terroir? Explain the factors that affect terroir.
- Q.14 As a bartender list the supplies that you will stock for smooth operation.
- Q.15 In a flow chart explain making of vodka.
- Q.16 With the help of diagram explain pot still distillation.
- Q.17 Explain the service procedure of beer.
- Q.18 Should you serve white wine with lamb? Give reasons for your answer.
- Q.19 What do you understand by the term "sommelier"?
- Q.20 List two red and two white wines.
- Q.21 Explain the process of racking in wine.
- Q.22 Explain the importance of fermentation in the alcoholic beverage industry.