

## **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.

No. of Printed Pages : 4

Roll No. ....

223932

**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) Nabiolo
- 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 QBA.
- 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 bar tender 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.