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**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 Which of the following is typically included in bar stocks?  
a) liquors                      b) Glassware  
c) Garnishes                    d) All of the above
- Q.2 What is the main product of fermentation?  
a) Alcohol                      b) Carbon dioxide  
c) Water                        d) All of the above
- Q.3 What is the primary ingredient in tequila?  
a) Barley                        b) Agave  
c) Grapes                        d) Potatoes
- Q.4 Which beer style is typically characterized by its light color and crisp taste?

(20)

(4)

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(1)

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- a) Stout
- b) Porter
- c) Pilsner
- d) Wheat beer

Q.5 What type of wine is known for its sweet and fortified characteristics?

- a) Shiraz
- b) Port
- c) Chardonnay
- d) Sauvignon Blanc

Q.6 Which spirit is traditionally associated with Scotland?

- a) Whiskey
- b) Rum
- c) Vodka
- d) Tequila

## SECTION-B

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

Q.7 What is the primary purpose of a back bar?

Q.8 Explain the function of a speed rail.

Q.9 Differentiate between fermentation and distillation in alcohol production.

Q.10 Name one ingredient commonly used in the production of rum.

Q.11 Explain the significance of terroir in wine production.

Q.12 Briefly discuss the difference between brandy and cognac.

## SECTION-C

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

Q.13 Briefly explain types of whiskies.

Q.14 What are the main ingredients of beer?

Q.15 Illustrate the layout of a bar.

Q.16 Write duties & responsibilities of a “Sommelier”.

Q.17 Define the term “Alcoholic Proof”.

Q.18 Summarize types of Wine.

Q.19 Briefly explain the service steps of White wine.

Q.20 Explain Storage of wines.

Q.21 Gel down 4 national & 4 international brands of Beer.

Q.22 Give diagrammatic presentation of process of making Rose wine.

## SECTION-D

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

Q.23 Discuss various equipments's used during the service of beverages.

Q.24 Elaborate manufacturing process of “Rum”

Q.25 Summarize Production process of Sprits.