

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021**Hotel Management and Catering Science****BSH 4B, 05—FOOD AND BEVERAGE SERVICE—II****Time : Two Hours****Maximum : 60 Marks****Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define Juices.
2. What is Espresso coffee ?
3. Define Jigger.
4. What is Under Bar ?
5. What is Madeira ?
6. What is Vintage Champagne ?
7. What is Grist ?
8. What is Building methods in Cocktail ?
9. What is "Specialty Coffee" ?
10. Define Dutch Gin.
11. What is Duplicate System ?
12. Write any *two* Champagne based Cocktails.

(8 × 2 = 16 marks)**Section B***Answer at least **four** questions.**Each question carries 6 marks.**All questions can be attended.**Overall Ceiling 24.*

13. What are the Non-Alcoholic Beverages used in Dispense Bar ?
14. Give a short note on Dispense Bar.

Turn over

15. What are the factors affecting Quality of Wines ?
16. Write the recipes of Brandy
17. Write a short note on Menu Merchandising.

(4 × 6 = 24 marks)

Section C

*Answer any two questions.
Each question carries 10 marks.*

18. Write an elaborate note on Pot Still and Patent still manufacturing process.
19. List out the names of any *ten* Liqueurs, their flavor and Country of Origin.
20. Explain the manufacturing process of Champagne.
21. Give an elaborate note on Distilled and Fermented Alcoholic Beverages.

(2 × 10 = 20 marks)