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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2022**

Hotel Management and Catering Science

BSH 4B 05—FOOD AND BEVERAGE SERVICE—II

(2019 Admission onwards)

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. Name any *two* Distilled Alcoholic Beverages.
2. Give any *two* examples of Aerated Water.
3. Define Par Stock.
4. What is Back Bar.
5. What is Aperitifs.
6. What do you understand by "Vermouth".
7. Define Kahlua.
8. Write the Country origin of the following.
(a) Anisette. (b) Absinthe.
9. What do you understand by "Spirits".
10. Define Menu Engineering.
11. Write any *two* Grape Varieties of France.
12. What is Dispense Bar.

(8 × 2 = 16 marks)

Turn over

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Section B

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Write a short note on "Beverages".
14. Give a short note on "Back bar".
15. What is Fortified Wines and give examples.
16. Give a short note on Beer.
17. What is Pot Still.

(4 × 6 = 24 marks)

Section C

Answer any two questions.

Each question carries 10 marks.

18. Elaborate note on Alcoholic Beverages and their Classifications.
19. What is Bitters ? Write their types and Brand names.
20. Explain methods of making Cocktails.
21. Elaborate note on Triplicate System and Duplicate System.

(2 × 10 = 20 marks)