

C 41162

(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2023**

B.H.A.

BHA 4B 10—FOOD AND BEVERAGE SERVICE—II

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Answer the following questions not exceeding one paragraph.**Each question carries 2 marks. (25 marks)*

1. What is fermentation ?
2. Define lager.
3. What do you mean by punt ?
4. Name *two* Indian sparkling wines.
5. What is Vodka ?
6. Define Liqueur ?
7. What is an Alcoholic Beverage ?
8. What is Dispense bar ?
9. Name 6 wine regions of France.
10. What is a Mulled Wine ?
11. Who is a Negociant ?
12. What is Noble Rot ?
13. Name 4 ways in which Champagne can be manufactured.
14. Name 2 red and 2 white grape varieties
15. What is a glass rimmer ?

Turn over

Part B

Answer the following questions not exceeding a page.

Each question carries 5 marks. (35 marks)

16. Write a note on the classification of wines with examples.
17. Briefly explain the process of decanting.
18. Explain parts of a cocktail.
19. Explain the process of Malting.
20. Write a short note on Armagnac.
21. Explain parts of a Bar.
22. Enlist and explain varieties of Tobacco.
23. Describe order-taking and billing systems.

Part C

*Answer any **two** questions from the following questions not exceeding **three** pages.*

Each question carries 10 marks.

24. Explain types of cocktails.
25. Describe in detail manufacturing of white wine.
26. Write a note on different categories of beers.
27. What is Menu engineering ?

(2 × 10 = 20 marks)