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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024**

B.H.A.

BHA 4B 10—FOOD AND BEVERAGE SERVICE—II (THEORY)

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer the following in not exceeding **one paragraph** each.**Each question carries 2 marks.**Maximum 25 Marks.*

1. Explain Menu merchandising ?
2. Define Vermouth.
3. What is Fermentation of Beer ?
4. Bitters means ?
5. Name any four international brand names of cigar ?
6. What is Sunken Bar ?
7. Explain Champagne ?
8. What is Liquor ?
9. Define Cigarette.
10. Explain Duplicate checking method ?
11. What is Cocktail ?
12. What do you mean by Ale ?
13. Explain Patent Still ?
14. Explain Stimulating beverages ?
15. Name any *four* Wine Regions of France ?

Turn over

Section B

Answer the following in not exceeding 120 words.

Each question carries 5 marks.

Maximum 35 Marks.

16. Explain the service of cigarettes ?
17. Explain the Production of vermouth ?
18. List out the various equipment's used for mixing drinks in the bar ?
19. Describe the Classification of Non-alcoholic Beverage ?
20. Explain the procedure of serving Liqueurs ?
21. Explain Hops role in beer making ?
22. Differentiate between Scotch whisky and Irish whiskey.
23. Differentiate any *five* points between Ale beer and Lager beer ?

Section C

*Answer any **two** questions in not exceeding **three pages** each.*

Each question carries 10 marks.

24. Define Beer. Describe the steps involved in manufacturing of beer ?
25. Explain the various methods of pricing menus and their impact on restaurant profitability ?
26. Explain wine and its types. Discuss the major wine producing regions of France with two brand examples from each region ?
27. Draw the physical layout of a dispense bar and explain its parts. List eight bar equipment ?

(2 × 10 = 20 marks)