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Name.....

Reg. No.....

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

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 the following questions in not exceeding **one paragraph**.*

*Each question carries 2 marks.*

*(Maximum Marks 20)*

1. Name four leading brand of cognac ?
2. Define Champagne.
3. What do you mean by vinification ?
4. Name any *two* international brands of beer ?
5. Give any four uses of liqueurs ?
6. What is Apertifs ?
7. Define Non alcoholic beverages ?
8. Explain Cigar ?
9. What do you mean by menu merchandising ?
10. What is Tequila ?
11. Mention any *two* brand names of Aerated water ?
12. Name any *two* wine region of italy ?

**Turn over**

**Section B (Short Essay)**

*Answer the following questions in not exceeding 120 words each.*

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. What do you mean by dispense bar list any *three* bar equipments and their uses ?
14. What is Tobacco ? Explain methods of curing tobacco.
15. Discuss the factors that impact the quality of wine production ?
16. Explain triplicate checking method ?
17. Differentiate between pot and patent distillation ?

**Section C (Long Essay)**

*Answer any **two** questions in not exceeding 250 words.*

*Each question carries 10 marks.*

*(Maximum Marks 20)*

18. Write in detail about alcoholic beverages.
19. Explain Methode champenoise in detail ?
20. Explain the step by step manufacturing process of Beer ?
21. Explain briefly how rum is made, write four international brand names of rum ?