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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2025**

Hotel Management and Catering Science

BSH 4B 05—FOOD AND BEVERAGE SERVICE—II

(2019—2023 Admissions)

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. What do you mean by Chaptalization ?
2. What do you mean by Dispense bar ?
3. What do you mean by menu engineering ?
4. What is Vermouth ?
5. What do you mean by fermentation ?
6. Name any *two* international brands of lager beer ?
7. Mention any *two* notable wine producing region of Germany ?
8. Define Percolation.
9. Define Mocktail.
10. What do you mean by cigaratte ?
11. What is Aerated water ?
12. Define the term “Spirit”.

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. Write a note about the patent still method.
14. Differentiate between ale beer and lager beer.
15. What is Cigar ? Explain about the storage of cigar.
16. Explain wine region of France.
17. Write a short note on method of pricing menus.

Section C (Long Essay)

*Answer any **two** (2) questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks 20)

18. List the steps involved in making beer. Give any *four* international brands of beer.
19. Explain in detail about the classification of alcoholic beverages.
20. Explain the classification of wines.
21. What do you mean by liqueur ? Explain the history and production type of liqueur.