

D 120492**(Pages : 2)****Name.....****Reg. No.....****FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2025****BHA****BHA 4B 10—FOOD AND BEVERAGE SERVICE – II (Theory)****(2019-2023 Admissions)****Time : Two Hours and a Half****Maximum : 80 Marks****Section A**

*Answer the following in exceeding one paragraph each.
Each question carries 2 marks.
Maximum 25 Marks.*

1. Define Pasteurization of Beer.
2. Name any four brand names of Cognac.
3. What is viticulture ?
4. Explain Sparkling wines.
5. Define Liqueurs.
6. Explain Tobacco.
7. What is Sunken Bar ?
8. Define Whisky.
9. What is distillation ?
10. Explain Cointreau.
11. What is Triplicate checking method ?
12. Define beer.
13. Nourishing beverage means.
14. Explain Champagne.
15. What is Pot still ?

(Maximum 25 marks)**Turn over**

Section B

*Answer the following in not exceeding 120 words.
Each question carries 5 marks.
(Maximum 35 Marks)*

16. Differentiate between Scotch whisky and Irish whiskey.
17. What are the factors that affect the quality of wine ?
18. Explain the service of cigarettes.
19. Explain the procedure of serving Liqueurs.
20. Neatly draw the classification chart of alcoholic beverages.
21. List out the various equipment's used for mixing drinks in the bar.
22. Differentiate between pot and patent distillations.
23. List five international beer brands with their country of origin.

(Maximum 35 marks)

Section C

*Answer any **two** questions in not exceeding 3 pages each.
Each question carries 10 marks.*

24. Write beer making method with flow chart.
25. Define wine. Classify wines with examples.
26. Draw the physical layout of a dispense bar and list out eight bar equipment.
27. Describe Seven basic billing methods.

(2 × 10 = 20 marks)