ROLL No................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2013-2014

COURSE   :   Craftsmanship Certificate Course in
                            Food & Beverage Service
SUBJECT   :   Beverage Service
TIME ALLOWED   :   03 Hours   MAX. MARKS: 100
_____
(Marks allotted to each question are given in brackets)
_____

Q.1.   Explain step-by-step procedure to serve champagne.

                                                                    (10)

Q.2.   Explain the manufacturing process of beer.
                            OR
        Explain the different methods of making liqueur. Name **five** liqueurs with their flavours.

                                                                    (10)

Q.3.   Explain the manufacturing process of Scotch whisky.
                            OR
        Explain the manufacturing process of rum. Name different types of rum.

                                                                    (10)

Q.4.   Write short notes on different types of wine. Give examples for each.
                            OR
        Explain manufacturing process of white wine.

                                                                    (10)

Q.5.   Draw a chart and explain the classification of beverages with examples.
                            OR
        What are different methods of making cocktails? Give **two** recipes of beer based cocktails.

                                                                    (10)

Q.6.   Explain the following:
        (a)   Aperitif
        (b)   Noble rot

                                                                (5+5=10)

Q.7.   Explain the following in one or two lines (**any five**):
   (a)   Chaptalisation
   (b)   Lager
   (c)   Proof
   (d)   Hops
   (e)   Angel's share
   (f)   XO
   (g)   BRUT

(5x2=10)

Q.8.   Give two brand names for the following:
   (a)   COGNAC
   (b)   Dark rum
   (c)   Indian sparkling wine
   (d)   Champagne
   (e)   Aperitif

(5x2=10)

Q.9.   Give the ingredient and preparation method of the following cocktails (**any four**):
   (a)   Side car
   (b)   Pina colada
   (c)   Manhattan
   (d)   Black Russian
   (e)   Bronx

(4x2 ½ =10)

Q.10. Match the following:
   (a)   Foster   (i)   Tequila
   (b)   Molasses   (ii)   Stimulating beverage
   (c)   Cactus plant   (iii)   Beer
   (d)   Wine waiter   (iv)   Pot still
   (e)   Tea   (v)   Rum
   (f)   Chianti   (vi)   Fortified wine
   (g)   Distillation method   (vii)   Sommelier
   (h)   Cointreau   (viii) Italian wine
   (i)   Solera system   (ix)   Liqueur
   (j)   Madeira   (x)   Sherry

(10x1=10)

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