

S.No. 1927

12UHM08

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Fourth Semester

Hotel Management and Catering Science

FOOD AND BEVERAGE SERVICE – IV

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. What do you mean by priming?
2. Give any four examples for brands of beer.
3. Give any few examples for brands of Bourbon whisky.
4. What do you mean by distillation?
5. Give any four examples of for brands of vodka.
6. What is molasses?
7. What is pastis?

8. What is Eaux-de-vie?  
9. What is dispense bar?  
10. Give any four examples for brands of cigarettes.

PART B — (5 × 5 = 25 marks)

Answer ALL the questions.

11. (a) What is brewing? Mention its role in beer production.  
Or  
(b) What is perry? Comment on its production.
12. (a) Write notes on types of gin.  
Or  
(b) Write notes on features of any two popular rums.
13. (a) Mention the characteristics of Irish Whisky.  
Or  
(b) Comment on the production of armagnac.
14. (a) Write notes on the following:  
(i) Absinthe  
(ii) Aquavit  
(iii) Pisco  
Or  
(b) What is tequila? Comment on its types.

15. (a) Write notes on strength and quality of cigars.  
Or  
(b) Write notes on service procedures for the following.  
(i) Liqueurs  
(ii) Champagne

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Define the term beer. Write notes on characteristics of any four types of beer.
17. Explain the various stages involved in the production of cognac.
18. Write notes on:  
(a) Production of gin. (5)  
(b) Jamaican rum. (5)
19. Define the term liqueur. Write notes on characteristics of any four liqueurs.
20. What is cocktail bar? Give a detailed account on its design and planning.