

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-2/HPM-202/2012**

**2012**

**FOOD & BEVERAGE SERVICE-II**

Time Allotted : 3 Hours

Full Marks : 70

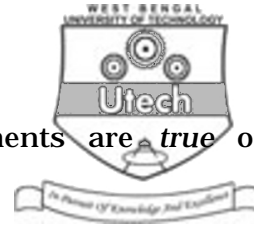
*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

**GROUP – A**

**( Objective Type Questions )**

1. Answer the following questions : 10 × 1 = 10
- A. Fill in the blanks with correct answer from the options given within the bracket :
- i) Chivas Regal is an example of .....  
(Single Malt; Single Cask; Blended Scotch; Bourbon)
  - ii) Guinness is a type of .....  
( Lager; Stout; Porter; Pilsner )
  - iii) Calvados is distilled from .....  
( Cider; Perry; Mead; Rose wine )
  - iv) Sangrita is served with .....  
( Gin; Apple Jack; Ouzo; Tequila )
  - v) Equal parts of Champagne & Guinness is known as .....  
( Black Night; Black Thunder; Black Velvet; Black Russian )



B. State whether the following statements are *true* or *false* :

- vi) Bourbon whiskey is matured in old charred oak casks.
- vii) Bacardi bottles carries the symbols of a 'bat' on their bottles.
- viii) Tia Maria is a liqueur from Jamaica.
- ix) Denaka is a brand of vodka from Denmark.
- x) Cognac brandies are distilled five times.

**GROUP - B**

**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

- 2. Differentiate between Scotch, Irish & Bourbon Whisky.
- 3. What is Compound Gin ? What are the differences between Dutch & British Gin ?  $2 + 3$
- 4. Write briefly about famous fruit brandies available around the world.
- 5. Give short explanation on any two of the following.
  - a) Grape Spirit;
  - b) Congener;
  - c) Mezcal.
- 6. What kind of coffee beans are most suitable for Espresso coffees ? Describe any two Espresso Coffee preparations.  $1 + 4$



**GROUP - C**

**( Long Answer Type Questions )**

Answer any *three* of the following.

$3 \times 15 = 45$

7. Describe the manufacturing process of Cognac Brandy.  
What are the differences between Cognac & Armagnac ?  
Write about the nomenclatures written on the Cognac  
brandy bottles.  $5 + 5 + 5$
8. a) Describe the service of lager beer.  
b) How does it differ from the service of Draught Beer ?  
c) Name any two beers made from wheat.  
d) What is Tonic Water ? Suggest any two spirits with  
which Tonic Water can be used as a mixer.  $5 + 3 + 2 + 5$
9. Discuss the production method of Champagne in brief.
10. Define Cocktails. What are the different methods of mixing  
drinks ?
11. Discuss the production methods of whisky in brief.
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