

QP CODE: 24026943



Reg No :
Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions)B.Sc Hotel Management and
Culinary Arts (2020 Admission Onwards)

Core Course - CU3CRT14 - BAR AND BEVERAGE OPERATIONS

2017 Admission Onwards

AB082A0C

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What is meant by stimulating beverages?
2. What is meant by nourishing beverages?
3. What is meant by alcoholic beverages?
4. What is meant by Wort?
5. What is VSOP?
6. Name five red grape varieties used in wine production.
7. What is Agraffe?
8. What is meant by Aperitifs?
9. What is the term "Cava" denotes?
10. What is cellar room?
11. What is Cider?
12. What is Perry?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain the procedure for the service of tea.
14. Distinguish between the top and bottom fermentation.
15. Describe the different types of Cognac.
16. Explain the manufacturing process of Dark rum.
17. Describe the various classification of wine.
18. Write a brief note on viticulture.
19. Name ten glassware's used for the service of alcoholic beverages.
20. Name five liqueurs with the flavouring agents used and the country of origin.
21. Explain the manufacturing process of Sherry.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. With the help of a neat diagram explain the Pot and Patent still method of distillation.
23. Explain in detail the manufacturing process of Table wine.
24. Explain in detail about the food and wine harmony.
25. Explain in detail the manufacturing process of Tequila and the different types of Tequila.

(2×15=30)

