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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

Fourth Semester

FOOD AND BEVERAGE SERVICE OPERATIONS—II

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

*Answer **all** questions.
Each question carries 1 mark.*

1. What is a cocktail bar ?
2. What is pot still method ?
3. What is ouzo ?
4. What is meant by terroir ?
5. Define bouquet in wines.
6. Name any two dessert wine.
7. List the basic ingredients of Beer making.
8. Define Draught Beer.
9. What is Apertif ?
10. What is Campari ?

(10 × 1 = 10)

Part B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. Differentiate between Cider and Perry.
12. Mention any two food pairings suitable for cider and sake.
13. What are the major factors affecting wine production ?
14. Name any four common vine diseases.
15. Classify wine with suitable examples.

Turn over





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16. List 4 white grapes and 4 black grapes.
17. List the regions of Italy.
18. Give any two regions of Indian wine.
19. Differentiate between top fermentation and bottom fermentation.
20. What is pasteurization in beer production ?
21. Explain the role of herbs in bitters production.
22. List out any four brands of Vermouth.

(8 × 2 = 16)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Classify Non alcoholic beverage with examples.
24. Sketch Pot Still Distillation Process.
25. Compare a 5 course French classical menu and pair wines for the same.
26. Define Viticulture and discuss the growing process.
27. Discuss the grape varieties and wines of Australia and South Africa.
28. Explain French wine regions and list 10 popular table wine and 2 Sparkling wines.
29. With the help of flow chart discuss the manufacturing process of Beer.
30. Classify the types of Beer with two brand names.
31. Define Bitter and explain its types.

(6 × 4 = 24)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

32. Discuss the manufacturing process of Shippers of Sherry.
33. Explain about methode Champonose.
34. Explain the types of beer with suitable examples.
35. Discuss the principal wine regions, grape varieties and brand names of Indian wines.

(2 × 15 = 30)

