

S.No. 5564

16 SACHM 3

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022

Part III – Allied

BEVERAGE SERVICES

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Give any five wine names from Italy.
2. Define – Yeast.
3. What is Whisky?
4. What is Lager beer?
5. What do you mean by malt in beer?
6. Name any five cocktails from Whisky.
7. What do you mean by harmony?
8. Mention any two tips for mixing cocktails.

9. List the different types of Bar.

10. What is bar ledger?

PART B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Brief the service procedure of sparkling wine.

Or

(b) Give an introduction on wine from Italy.

12. (a) Describe a note on Vodka.

Or

(b) Write about the service procedure of Whisky.

13. (a) Explain about the storage procedure of beer.

Or

(b) Differentiate between Ale beer and Lager beer.

14. (a) Mention the six basic cocktails and describe any one of them.

Or

(b) Brief the basic rules when pairing food and wine.

15. (a) What do you mean by proof system in bar? Describe.

Or

(b) Brief the procedures in issuing the liqueur in bar.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain in detail the production of Sparkling wine with its servicing procedure.

17. Elaborate the production method of Brandy and write its storage procedure. List any ten brand names of Brandy.

18. How are Beer classified? Explain in detail with a neat representation.

19. Comment elaborately the various methods of mixing cocktails. And mention any five cocktails each made from Rum and Brandy.

20. Discuss in detail the various beverage control measure in bar.