

S.No. 5552

RACSY 74 D

(For candidates admitted from 2008–2015 Batch)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III — Allied

FOOD AND BEVERAGE SERVICES – II

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. What is Table wine?
2. Name any five wines from France.
3. What is Aperitifs?
4. Define — Yeast.
5. What is Ale beer?
6. What do you mean by malt in beer?
7. Name any five cocktails from Brandy.
8. What do you mean by harmony?

9. Mention any two tips for mixing cocktails.

10. What is Ounces in bar?

SECTION B — ($5 \times 5 = 25$)

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) Write in brief about the different measures in bar.

Or

(b) Give a brief note on cellar maintenance.

SECTION C — ($3 \times 10 = 30$)

Answer any THREE questions.

16. Explain in detail the production of Table wine.

17. Enumerate the different types of whisky in detail with its servicing procedure.

18. Discuss in detail the brewing procedure of beer.

19. Write any two cocktails in detail each from Gin and Vodka.

20. Enumerate the various types of bar and explain the importance of beverage control in bar.