

S.No. 8589

16 SACHM 3

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022.

Part III — Allied

BEVERAGE SERVICES

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define-Wine.
2. List any four varieties of black grapes.
3. What is Gin?
4. What is Aperitifs?
5. What is draught beer?
6. What do you mean by Brewpub?
7. Give any five famous cocktails.
8. Mention any two tips to match the food with wine.

9. Define-Bar.

10. What is indent?

PART B — (5 × 5 = 25)

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

11. (a) Brief the storage procedure of wine.

Or

(b) Give short notes on Sherry.

12. (a) Differentiate between aperitifs and liqueurs.

Or

(b) Give a brief note on Rum.

13. (a) Brief the service procedure of beer.

Or

(b) Write short notes on Armagnac and its production procedure.

14. (a) Write the history of cocktail.

Or

(b) Give any one recipe of cocktail made from Rum.

15. (a) Write in brief about the different measures in bar.

Or

(b) Give a brief note on cellar maintenance.

PART C — (3 × 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.