EXAM DATE: 10.04.2018 SUBJECT CODE: DFB-02 ROLL No..... NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA **ACADEMIC YEAR 2017-2018** COURSE Diploma in Food & Beverage Service SUBJECT Beverage Service TIME ALLOWED MAX. MARKS: 100 03 Hours (Marks allotted to each question are given in brackets) Define wine. Give its classification with neat chart. Give three grape varieties Q.1. each of white and black grapes. (2+5+3=10)OR What is Fortified wine? Explain 'Solera System' with diagram. (4+6=10)Q.2. What is whisky? Give its classification. Enlist **four** brand names of international whiskies. (3+5+2=10)OR Give the **four** brand names each for the following: Vodka (d) Tequila Rum (b) Gin (c) Brandy (a) (e) (5x2=10)Q.3. Explain briefly méthode champenoise. (10)Q.4. Explain the various rules of making cocktails. Give two recipe of Vodka based cocktail. (5+5=10)OR What is Liqueurs? Explain **any five** liqueurs with their country of origin, colour, flavor and base spirit. (10)Q.5. Give the guideline for best service and storage of beer.

CODE: BS/04/APR/18/NC Page 1 of 2

(10)

Discuss in brief alcohol and its effects on human body.

SUBJI	UBJECT CODE: DFB-02				EXAM DATE: 10.04.2018	
Q.6.	What is bar? Discuss the various bar frauds. OR Explain in brief the different types of bar.					(10)
Q.7.	Explain in detail all the retail beverage outlet. Justify their popularity.					(10)
Q.8.	(a) (b)	short notes on any tv Responsible service Old world wines Non-alcoholic bever	and tre	ends		(2x5=10)
Q.9.	(a) (b) (c)	the blanks: Madeira is an example of the stands for stands for stands for screwdriver is should be another name of pe		_ ml. based cocktail.		(5x2=10)
Q.10.	(a) (b)	the following: Cinzano Glenfiddich Honey Coffee beans Indian beer Tea Tequila Grappa Hops Aging	(ii)	ILLY Oak cask Stimulating Flower Single malt Vermouth Drambuie Kingfisher Agave plant Italy		(10x1=10)

CODE: BS/04/APR/18/NC Page 2 of 2
