

The Assam Royal Global University, Guwahati
Royal School of Hotel Management & Catering Technology
B.Sc. in Hotel Management, 3rd Semester
Semester End Examination, January 2021
Course Title: Food & Beverage Service Theory
Course Code: HMT192C302

Time: 3 Hours

Maximum Marks: 70

Note: Attempt all questions as per instructions given.
The figures in the right-hand margin indicate marks.

Section-A

- 1. Attempt all questions. (Maximum word limit 50) 2 x 8**
- a. What do you understand by fermentation process?
 - b. What are two advantages and disadvantages of Pot distillation method?
 - c. List four black grape variety?
 - d. What wood is used in wine barrelling?
 - e. What is a fortified Wine?
 - f. List the types of Beer?
 - g. Name the grape varieties used in making Champagnes?
 - h. What is a Dispense Bar?

Section-B

- 2. Answer any three among the following: 4 x 3**
- a. List the three main scales used in measuring the alcoholic strengths in drinks?
 - b. With the help of a diagram explain a Pot Still distillation methods?
 - c. List the advantages and the disadvantages of Patent Still distillation method?
 - d. How are alcoholic beverages classified?
- 3. Answer any two among the following: 7 x 2**
- a. What factors influence the character of wines?
 - b. How are wines classified?
 - c. Explain why storage of wines are important?
- 4. Answer any two among the following: 7 x 2**
- a. What are the factors kept in mind Food and Wine pairing?
 - b. Explain Whiskey production process?
 - c. What are the components of a Bar?
- 5. Answer any two among the following: 7 x 2**
- a. What are the different types of a bar?
 - b. What is Sherry and explain the types of Sherry?
 - c. Name 10 glasses used in a Bar?