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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC302/2025/BSCCHS_SEM3

SYBSCCHS (Third Semester) Examination, 2025
CC302 - FOOD & BEVERAGE SERVICE- III
(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Top Fermented Beer [2]
- B) Vine Disease [2]
- C) Wine Based Aperitif [2]
- D) OIML [2]
- E) Flavoured Vodka [2]

Q2. A) Define and Classify Alcoholic Beverages with one suitable example for each. [5]

B) Enlist and explain ingredients used for manufacturing Beer. [5]

Q3. A) Define Liqueur. Explain in detail any 2 liqueur manufacturing process. [5]

B) Explain 5 cocktail making methods. [5]

Q4. A) Define Wines. Explain any 4 types of wines with one suitable example. [5]

B) Enlist and define any 5 other spirits. [5]

Q5. A) Write 1 international and 1 national brands for the following spirits: [5]

1. Rum

2. Gin

3. Single Malt Whisky

4. Vodka

5. Brandy.

B) Differentiate between Pot still and patent still. [5]

Q6. A) Explain the manufacturing process of Champagne. [5]

B) Describe in brief the concept of food and wine harmony. [5]

Q7. A) Enlist 5 Fortified wines and their country of origin. [5]