

Seat No:

[0607]/CC302/2026/BSCHS\_SEM3

SYBSCHS (Third Semester) Examination, 2026  
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) Ale [ 2 ]  
B) Sherry [ 2 ]  
C) Cocktail [ 2 ]  
D) Apertif [ 2 ]  
E) Champagne [ 2 ]

**Q2. A) Enlist and explain the process of beer manufacturing. [ 5 ]****B) Define wine and explain the different types of wines. [ 5 ]****Q3. A) Elaborate on the different types of vine diseases. [ 5 ]****B) Enlist and elaborate on Italian wine laws. [ 5 ]****Q4. A) Classify the types of aperitifs and give appropriate examples. [ 5 ]****B) Define viticulture and explain its methods. [ 5 ]****Q5. A) Define spirit and explain alcoholic strength. [ 5 ]****B) Differentiate between Pot still and Patent still distillation. [ 5 ]****Q6. A) Explain the manufacturing process of whisky. [ 5 ]****B) Define Tequila and explain any 4 types of Tequila. [ 5 ]****Q7. A) Define Liguers and write the domestic and International brands. [ 5 ]****B) Explain 5 methods of making cocktails. [ 5 ]**

\*\*\*\*\*