

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM233/2026/BSCHS_SEM3

SYBSCHS (Third Semester) Examination, 2026

HSMM233 - BEVERAGE SERVICE I

Rev. (2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms:

- | | |
|----------------------|-------|
| A) Hops | [1] |
| B) Noble Rot | [1] |
| C) Marsala | [1] |
| D) Vermouth | [1] |
| E) Liqueur de Tirage | [1] |

Q2. Enlist and explain the different styles of Lager Beer in detail. [5]

Q3. Define Aperitif. List down and explain any 4 Wine based aperitifs. [5]

Q4. Differentiate between minimum 5 points - sparkling wine and champagne with examples. [5]
