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| Name. _____ | | Printed Pages:01 | | |
| Student Admn. No.: _____ | | | | |
| School of Hospitality and Tourism Mercy Examination – August 2024 [Programme: B.Sc. HM / BHM] [Semester: IV] | | | | |
| Course Title: F&B Service Operations | | Max Marks: 100 | | |
| Course Code: BSCH2006 | | Time: 3 Hrs. | | |
| Instructions: | 1. All questions are compulsory. 2. Assume missing data suitably, if any. | | | |
| | | K Level | COs | Marks |
| SECTION-A (15 Marks) | | 5 Marks each | | |
| 1. | Define C ₂ H ₅ OH. | K1 | CO1 | 5 |
| 2. | List down Wine Types. | K1 | CO2 | 5 |
| 3. | Summarize the term Spirit. | K2 | CO3 | 5 |
| SECTION-B (40 Marks) | | 10 Marks each | | |
| 4. | Explain any 6-service equipment's used in Wine Service. | K2 | CO3 | 10 |
| 5. | Compare 4 types of distilled beverages on the bases of their manufacturing process. | K3 | CO4 | 10 |
| 6. | Conclude the method of Liquor making in your words. | K3 | CO4 | 10 |
| 7. | Differentiate between 4 types of Wines. | K4 | CO5 | 10 |
| SECTION-C (45 Marks) | | 15 Marks each | | |
| 8. | List down any 10 international beers with their origin. | K4 | CO1 | 15 |
| 9. | Evaluate the term 2nd Fermentation and mention the entire process of the same. | K5 | CO3 | 15 |
| 10 | Explain the term Gin and mention it's types with suitable examples of each type. | K5 | CO5 | 15 |