

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(Catering & Culinary Arts) (2015 & Onwards) (Sem.-1)

BEVERAGE-NON ALCOHOLIC

Subject Code: BSCCA-104 M.Code: 72699

Max. Marks: 60 Time: 3 Hrs.

INSTRUCTIONS TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly:

- A. Mocktail
- Man First Sanker com B. Sparkling water
- C. Muddling
- D. Salt rim
- E. Carbonation
- F. Filter coffee
- G. Infusion
- H. Stimulating beverages
- I. Boston Shaker
- J. Dry Shake



SECTION-B

- 2. Enlist 10 bar equipments and their use.
- 3. Describe in detail the manufacturing process of coffee.
- 4. Draw the classification chart of non alcoholic beverages.
- 5. Explain the manufacturing process of cocoa and name the leading countries which produce Cocoa.
- 6. Discuss concentrated beverages and their use.

SECTION-C

- 7. Write in detail about serving standard of tea and sparkling water.
- 8. Discuss basic methods of preparing mocktails.
- www.FirstPainker.com Explain in detail about tea production method. 9.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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