

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

BEVERAGES-NON ALCOHOLIC

Subject Code : BSCCA-104

Paper ID : [72699]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

Q1 Write briefly :

- a. Tea Plant
- b. Sparkling Water
- c. Shapes of Ice
- d. Flavour Enhancer
- e. Coffee Beans
- f. 4 Types of Tea
- g. Mixology
- h. Boston Shaker
- i. Hot Beverages
- j. Garnish

SECTION-B

- Q2 Describe Mocktails. Give recipe for any two.
- Q3 How should Juice be served? Give 4 brand names.
- Q4 Explain the service procedure of coffee.
- Q5 Write a note on Mineral Water & concentrated beverages.
- Q6 What all dairy products are used in mocktails and how?

SECTION-C

- Q7 Describe in detail the production process of tea.
- Q8 Draw and describe ten glassware used in Bars.
- Q9 Explain the process of cocoa plantation and production.

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