



**WEST BENGAL STATE UNIVERSITY**  
B.A./B.Com. Honours 6th Semester Examination, 2022

**BATADSE06T-TOURISM AND TRAVEL MANAGEMENT (DSE3/4)**

**FOOD TOURISM**

Time Allotted: 2 Hours

Full Marks: 50

*The figures in the margin indicate full marks.  
Candidates should answer in their own words and adhere to the word limit as practicable.*

**GROUP-A**

1. Answer any **five** questions from the following: 2×5 = 10
- (a) Define 'Alcoholic Beverage'.
  - (b) What do you mean by 'Fermented Beverage'?
  - (c) What is 'Silver Service'?
  - (d) What are the types of trolley used in F&B services?
  - (e) What is 'Champagne'?
  - (f) What is 'Tray-Service' in F&B?
  - (g) What is buffet style service?
  - (h) What is 'Lauriat style' service?
  - (i) Write five most popular Beer brands in India.
  - (j) Which country produces best wine?
  - (k) Which is the wine capital of the world?
  - (l) Who is called the father of wine?
  - (m) Which country has the most vineyards?
  - (n) Which country invented RUM?
  - (o) How scotch is different from whiskey?
  - (p) What is 'Espresso Martini'?

**GROUP-B**

2. Answer any **four** questions from the following: 5×4 = 20
- (a) What is the difference between 'Aperitifs' and 'Digestifs'?
  - (b) Write the differences between Cigars and Cigarette.
  - (c) What type of alcohol is in 'Tequila'?

- (d) Write the key differences between 'Liqueur' and 'Liquor'.
- (e) How does 'Railway Catering' function in India?
- (f) What are the components of Wine?
- (g) How meals are prepared in a 'Flight Kitchen'?
- (h) Explain in detail 'Gueridon Services'.
- (i) What is 'Blue Plate' service?
- (j) What is Russian (Silver) service?
- (k) Write the advantages and disadvantages of 'French Service'.
- (l) What are 17 Classical menu?

**GROUP-C**

3. Answer any *two* questions from the following: 10×2 = 20
- (a) What are the ingredients used for the production of Beer? What are the main types of Beer?
  - (b) What are the different types of wine? Write the basic steps of wine making process.
  - (c) Write in detail the differences between Pot versus Column still distillation.
  - (d) What is the reason for pairing food and wine? Elaborate.
  - (e) What are the fundamental elements of Cocktail? Write two popular cocktail recipes.
  - (f) Write the functions of a 'Banquet Manager' and what are the skills required to perform this job description.
  - (g) How can we classify alcoholic and non-alcoholic beverages?
  - (h) Write the difference between 'A la Carte' and 'Table d Hote'.

**N.B. :** *Students have to complete submission of their Answer Scripts through E-mail / Whatsapp to their own respective colleges on the same day / date of examination within 1 hour after end of exam. University / College authorities will not be held responsible for wrong submission (at in proper address). Students are strongly advised not to submit multiple copies of the same answer script.*

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