

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering and Culinary Arts) (2015 &amp; Onwards) (Sem.-3)

**BEVERAGE - DISTILLED**

Subject Code : BSCCA-305

M.Code : 74230

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****1. Write short notes on :**

- a) Yeast
- b) Garnish
- c) 04 brands of Cognac
- d) 04 brands of Flavoured Vodka
- e) 04 brand of Single Malt
- f) Ice Bucket
- g) BOT
- h) 04 brands of tequila
- i) Fermentation
- j) Copper Still

### SECTION-B

2. Give recipe, glass and garnish for 2 Whisky based Cocktails.
3. Explain the service procedure of 01 large rum with cola.
4. Draw 5 stem glasses used in bar and mention their use and capacity.
5. Define History of Rum. What are its styles?
6. What is proof? What are its different types?

### SECTION-C

7. Define Distillation. With the help of diagram explain PATENT STILL.
8. Explain the product process of Brandy.
9. How is Gin made? What are different types/styles of Gin?

**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.**