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Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2017 Batch) (Sem.-4)

FOOD & BEVERAGE SERVICE-IV

Subject Code : BSHM-402

M.Code : 12102

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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) Answer briefly :

- a. What do you understand by Suzette pan?
- b. Define Front Bar?
- c. What do you mean by flambé?
- d. Give two rum based cocktail?
- e. Write two names of Aperitif.
- f. Write two gueridon equipments.
- g. What do you understand by Special Coffee?
- h. Name two coffee flavour Liqueur.
- i. What is Distillation?
- j. Write two brand names of Tequila.

SECTION-B

- 2) Explain impulse buying in relation to Gueridon service.
- 3) Write recipe of two classical Gin based cocktail.
- 4) Differentiate between pot still method and patent still method.
- 5) Write short notes on bar controls.
- 6) Name five liqueur with flavor, base spirits and country of origin.

SECTION-C

- 7) Explain whisky making process. Write four single malt scotch.
- 8) Explain various methods to prepare cocktail
- 9) Write opening and closing duties of bar.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.