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B.Sc.(HMCT) (2016 & 2017 Batch) (Sem.-5)

FOOD & BEVERAGE SERVICE- IV

Subject Code : BSHM-502

M.Code : 75391

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) Define the following :**

- a) Cocktail
- b) Muddler
- c) Blue-Agave
- d) Malibu
- e) Blended Whiskey
- f) Virgin Colada
- g) Mini Bar
- h) Grenadine Syrup
- i) Tabasco Sauce
- j) Armagnac

SECTION-B

- 2) What are the advantages and disadvantages of patent still?
- 3) Explain the production of Bourbon Whiskey.
- 4) What do you know by aperitifs? Name five aperitifs.
- 5) Write the recipe of bloody marry and the method of production.
- 6) List five types of trolleys used in food and beverage service. Draw and label a flambé trolley.

SECTION-C

- 7) Explain the opening and closing duties of bar tender.
- 8) What is dispense bar? List the equipment required in the bar for making cocktail and mocktails.
- 9) What are the advantages and disadvantages of a gueridon trolley?

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.