

SECTION-B

- Q2 Define and classify liqueurs.
- Q3 What are different types of Aperitifs?
- Q4 Write the service procedure for one large rum with cola.
- Q5 Differentiate between Pot still and Patent still.
- Q6 Draw five Bar equipments with their name and usage.

SECTION-C

- Q7 Describe the production process of Whisky.
- Q8 Give the name, country base, flavour for three green coloured liqueurs.
- Q9 Give recipe glass, garnish and preparation method for five Gin based cocktails.

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.