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Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-4)**  
**FOOD & BEVERAGE SERVICE-IV**

Subject Code : BH-204

M.Code : 14545

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

**Q1. Write short notes on :**

- a) Mocktails
- b) Special coffee
- c) Gay - Lussac
- d) Two brands of flavoured vodka
- e) Tequila sunrise
- f) Two brands of tequila
- g) Ice
- h) Garnish
- i) Spirit
- j) Bar display





**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.**

