

Total No. of Pages : 02

Total No. of Questions : 09

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

BEVERAGES - DISTILLED

Subject Code : BSCCA-305

Paper ID : [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

Q1. Define the term :

- a) 2 whisky based cocktails
- b) Neat
- c) Glassware used to serve brandy
- d) 2 brands of single malt
- e) Proof
- f) Cognac
- g) Gay lussac
- h) 2 International brand of vodka
- i) Juniper berries
- j) Molasses

SECTION-B

- Q2. Name 3 liqueurs with their flavor, base and country of origin.
- Q3. Give recipe of two Vodka based cocktails along with glassware.
- Q4. What are the points need to be considered for distillation?
- Q5. How do you serve a Gin & tonic water to a VIP guest?
- Q6. Explain the manufacturing process of brandy.

SECTION-C

- Q7. Explain the Pot still and Patent still method of distillation.
- Q8. What are the different types of Rum? Explain the production process of rum.
- Q9. Explain various scales used for measuring alcoholic strength of drinks.