

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2016 Batch) (Sem.-5)
FOOD & BEVERAGE SERVICE- IV
Subject Code : BSHM-502
Paper ID : [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

Q1 Write short notes on :

- a. Gay Lussac Scale
- b. Mocktails
- c. Back Bar
- d. Gin
- e. Campari
- f. Fermented Beverage
- g. Bar Equipment
- h. Kahlua
- i. Cognac
- j. Garnish

SECTION-B

- Q2. Explain the process of Patent Still with the help of a diagram.
- Q3. Write down the steps involved in the service of liquors.
- Q4. What do you understand by Gueridon Service? What are the advantages and disadvantages of Gueridon Service?
- Q5. What are the opening and closing duties that are performed by staff in a Bar?
- Q6. What are classical cocktails, write down the recipe of two classical cocktails of your choice?

SECTION-C

- Q7. Explain the production process of Whiskey in detail.
- Q8. Define Vermouth. Name the styles of Vermouth and give four popular brands of vermouth.
- Q9. Give the steps involved in Manufacturing of Vodka. With examples explain the process of infusing flavors in Vodka.