

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)

Subject Code : BHMCT 503-18

M.Code : 78549

Date of Examination: 14-12-2022

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. **Write briefly :**
- a) What do you mean by Aftershots?
 - b) Differentiate Single malt and Vatted malts.
 - c) What is Fernet Branca?
 - d) Differentiate between dry and sweet vermouth.
 - e) What is mini bar?
 - f) What is chartreuse?
 - g) What do you mean Maceration and Percolation?
 - h) What is cocktail bar?
 - i) List **any four** small bar equipment's.
 - j) What is speed rail?

SECTION-B

2. Differentiate between Bourbon and Tennessee whiskey.
3. Explain different types of Vermouth with examples.
4. List and explain essential attributes of bar personnel.
5. Write a brief note on bar garnishes, condiments and service accessories.
6. List any five liqueurs along with their color, predominant flavor and country of origin.

SECTION-C

7. Classify types of whiskey with suitable examples? Explain the manufacturing process of scotch whiskey.
8. Write a detailed note on parts and types of bars.
9. Discuss up selling guidelines to be followed by bar-attendants.

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.