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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

Date of Examination : 06-01-23

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS 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

1. Write short notes on :

- a) Cocktails
- b) Tia maria
- c) Single malt
- d) Margarita
- e) Bloody mary
- f) Base in cocktails
- g) Stirring method
- h) 2 brands of whisky
- i) American proof
- j) Jigger.

SECTION-B

2. Explain the pot still method of distillation.
3. Explain the production process of vodka.
4. What are the various categories of Rum?
5. Explain the parts of the cocktail.
6. Write down the various bar equipments.

SECTION-C

7. Explain various scales used for measuring alcoholic strength of drinks.
8. Define the term whisky and its production process.
9. Name any five liqueurs, their base and country of origin.

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.