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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (H&CM) (Sem.-3)
FOOD AND BEVERAGE SERVICE-III

Subject Code : BVHCM-303-19

M.Code : 78531

Date of Examination : 14-12-22

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). Single malt
- b) Brandy
- c) Sake
- d) Base spirit
- e) Rum
- f) Drambuie
- g) Gin
- h) Toddy
- i) Arrack
- j) Pot-still method.

SECTION-B

2. What is the difference between Cognac and Armagnac?
3. What is Distillation? With the help of a diagram explain the Patent Still distillation method.
4. Define the term Spirit and give the classification of same.
5. Explain the production method of Vermouth in detail.
6. Write down the names of popular liqueurs, their colors, predominant flavors and country of origins.

SECTION-C

7. With a flow chart, explain the production process of Vodkas. With examples, enumerate the method of making infused vodkas.
8. Explain the term Bitter. Briefly explain about any five Bitters which can be served as aperitifs.
9. Explain the various methods of Liqueur Production. With examples and base spirits give the broad classification of Liqueurs.

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.