

Printed Pages: 3

NBHM-402/HMCT-402

(Following Paper ID and Roll No. to be filled in your
Answer Books)

Paper ID : 174402

Roll No.

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B.H.M.C.T.

Theory Examination (Semester-IV) 2015-16

FOOD & BEVERAGE SERVICES-IV

Time : 3 Hours

Max. Marks : 100

Section-A

Q1. Attempt all parts. All parts carry equal marks. Write answer of each part in short. (2×10=20)

Define the following :

- (a) Proof
- (b) Ouzo
- (c) Pinucolada
- (d) Liqueur
- (e) Molasses
- (f) Brunt wine

(1)

P.T.O.

- (g) Blending
- (h) Snifter
- (i) Juniper
- (j) Calvados

Section-B

Q2. Attempt any five questions from this section.

(10×5=50)

- (a) Name any five flavor liqueurs, their base spirit, colour and the countries of origin.
- (b) Write a note on absinthe. Why was absinthe banned in some countries? Explain,
- (c) Why is gin considered as one of the best ingredients in cocktail making? Justify it.
- (d) Name five national & five international brands of Vodka.
- (e) With the help of neat diagram explain the pot still method in detail.
- (f) Detail the ten golden rules for making Cocktail.

(2)

- (g) What are the various style of rum? Explain.
- (h) Define whisky. Explain the manufacturing process of Scotch Whisky.

Section-C

Note: Attempt any two questions from this section.

(15×2=30)

- Q3. Give the recipe of five vodka based mixed drink generally served in bar.
- Q4. Differentiate between cognac and Armagnac. Name five brand names of each.
- Q5. Define Tequila. Briefly describe the manufacturing process of tequila. Name the five international brands of tequila.