

**B.H.M.C.T. Sem-IV (2010 Course) /B. Sc. (Hospitality & Hotel
Administration) Sem – IV (2010 Course) : SUMMER - 2019
SUBJECT : FOOD AND BEVERAGE OPERATIONS – II**

Day : Tuesday
Date : 09/04/2019

S-2019-2467

Time : 02.00 PM To 04.00 PM
Max. Marks : 40

N.B.

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Explain the following terms (**ANY EIGHT**) **(08)**

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|----------------|-------------|
| a) Ouzo | f) OIML |
| b) Angel share | g) Arrack |
| c) Tiquira | h) Sparage |
| d) Pastis | i) Absinthe |
| e) Fine Maison | j) Pina |

Q.2 Attempt any **TWO** of the following: **(08)**

- a) Explain the following types of Gin
 - i) London Gin
 - ii) Dutch Gin
- b) Describe the patent still method.
- c) Explain the following classification of bar (**any two**)
 - i) Based on Patronizing clientele
 - ii) Based on architectural concept, themes, and ambience.

Q.3 Attempt any **TWO** of the following: **(08)**

- a) Draw and explain any two records maintained in a bar.
- b) Explain any eight small equipment used in bar.
- c) Write a manufacturing process of Scotch Whisky.

Q.4 Attempt any **TWO** of the following: **(08)**

- a) Explain the following types of American Whiskey.
 - i) Sour mash Whiskey
 - ii) Rye Whiskey
 - iii) Corn Whiskey
- b) Define Liqueurs and explain two methods of making liqueurs.
- c) Distinguish between Cognac and Armagnac.

Q.5 Attempt any **TWO** of the following: **(08)**

- a) Distinguish between Pot Still and Patent Still.
- b) Distinguish between Scotch Whisky and Irish Whiskey.
- c) Explain the following (**any four**)
 - i) Pousse café
 - ii) Julep
 - iii) Toddies
 - iv) Wine cups
 - v) Egg Nogs

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