

**B.H.M.C.T. SEM-IV (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – IV (2010 COURSE) :
SUMMER - 2018
SUBJECT : FOOD AND BEVERAGE OPERATIONS – II**

Day : **Thursday**
Date : **12/04/2018**

S-2018-2152

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) Mezcal | f) Church key |
| b) Alembic Charentais | g) GL |
| c) Himadors | h) Torula |
| d) Bar Die | i) Dunder |
| e) Mixto Tequila | j) J and B |
- Q.2** Attempt any **TWO** of the following: **(08)**
- a) Give the base, spirit style of mixing and glass ware of the following:
i) Singapore Sling ii) Blood Mary iii) Blue Lady iv) Cosmopolitan
 - b) Define distillation. Differentiate between Alembic and Patent Still.
 - c) Explain the following types of Bar (**any two**)
i) Sports Bar ii) Sunken Bar iii) Martini Bar
- Q.3** Attempt any **TWO** of the following: **(08)**
- a) Give the base spirit, country of origin for the following liqueurs :
i) Grand Marnier ii) Tia Maria iii) Drambuie iv) Chartreuse
 - b) Explain the method of making Rum.
 - c) Differentiate between Scotch and Irish Whiskey.
- Q.4** Attempt any **TWO** of the following: **(08)**
- a) Explain the following spirits:
i) Tiquira ii) Grappa iii) Mirabelle iv) Schnapps
 - b) Explain the manufacturing process of Vodka.
 - c) Explain any eight golden ruler to be kept in mine while making cocktails.
- Q.5** Attempt any **TWO** of the following: **(08)**
- a) Describe any two scales of measuring alcoholic strength of spirits.
 - b) Explain in detail the percolation method of making liqueurs.
 - c) Name and explain any four types of Gin.

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