

B.H.M.C.T. SEM-III (CBCS 2016 COURSE) : SUMMER - 2018

SUBJECT: INTRODUCTION TO BEVERAGE SERVICE

Day : **Saturday**
Date : **21/04/2018**

S-2018-2122

Time: **02.00 PM To 4.30 PM**
Max Marks : **60**

N.B. :

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SEPARATE** answer books.

SECTION - I

Q. 1 Explain any **SIX** of the following: **(06)**

- | | |
|-------------|----------------|
| i) Pastis | v) Campari |
| ii) Brewing | vi) Coolers |
| iii) Pernod | vii) Kilning |
| iv) Stout | viii) Mash Tun |

Q. 2 Attempt any **THREE** of the following: **(12)**

- a) Explain the production process of Coffee.
- b) Explain the different types of Tobacco.
- c) Explain in detail the classification of Tequila and list 5 brands of Tequila.
- d) Define aperitifs and explain in detail 2 wine based and 2 spirit based aperitifs each.

Q. 3 Attempt any **THREE** of the following: **(12)**

- a) Explain in details the different types of Tea.
- b) Define Wine and explain different types of Wine.
- c) Explain the different methods of curing Tobacco.
- d) Explain the manufacturing process of Bitters.

SECTION - II

Q. 4 Explain any **SIX** of the following: **(06)**

- | | |
|-------------------|----------------|
| i) Draught Beer | v) Cider |
| ii) Bitters | vi) Perry |
| iii) Frappes | vii) Mash |
| iv) Micro Brewery | viii) Calvados |

Q. 5 Attempt any **THREE** of the following: **(12)**

- a) Explain in detail any 4 types of Beer.
- b) Explain the various classification of Vodka and list 5 well known brands of it.
- c) Give the base spirit and flavouring for the following:
i)Midori ii)Benedictine iii)Cointreau iv)Malibu
- d) Explain the service procedure of various Teas.

Q. 6 Attempt any **THREE** of the following: **(12)**

- a) Explain in detail different styles of malt Whisky.
- b) Explain in detail the different methods of making Cocktails.
- c) Explain the following:
i)Dopelkorn ii)Cordials iii) Kirsch iv) Aquavit
- d) Explain the service procedure of various Coffees.

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