

**B.H.M.C.T. SEM-IV (2010 COURSE)/B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – IV (2010 COURSE) :
WINTER - 2017**

SUBJECT : FOOD AND BEVERAGE OPERATIONS – II

Day : **Friday**
Date : **24/11/2017**

Time : **12.30 PM TO 2.30 PM**
Max. Marks : 40

W-2017-1462

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) Ester | f) Bar-blade |
| b) Pulque | g) Blue Agave |
| c) Flip | h) British proof |
| d) Angels share | i) XO |
| e) Pastis | j) Sloe Gin |
- Q.2** Attempt any **TWO** of the following: **(08)**
- a) Explain the manufacturing of Tequila.
 - b) Explain different style of Rum with reference to difference in their method of fermentation.
 - c) Describe any two scale of measuring alcoholic strength of spirits.
- Q.3** Attempt any **TWO** of the following: **(08)**
- a) Explain any eight golden ruler to be kept in mind while making cocktails.
 - b) Explain the following classification of Bar:
i) Based on Patronizing Clientele ii) Based on Key Beverage Served
 - c) List and explain the methods of making cocktail.
- Q.4** Attempt any **TWO** of the following: **(08)**
- a) Describe the Alembic Charentais process with diagram.
 - b) Draw and explain any two records maintained in a bar.
 - c) Differentiate between Scotch and Irish Whiskey.
- Q.5** Attempt any **TWO** of the following: **(08)**
- a) Explain the following Spirits
i) Sake ii) Feni iii) Ouzo iv) Tiquira
 - b) Give the base spirit, style of mixing and glassware of the following:
i) Moscow Mule ii) Screw Driver
ii) Cuba Libra iv) Pink Lady
 - c) List and explain parts of cocktail