

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-III : WINTER :- 2021
SUBJECT: INTRODUCTION TO BEVERAGE SERVICE

Day : Thursday
Date 27-01-2022

W-19938-2021

Time : 02:00 PM-04:30 PM
Max. Marks: 60

N.B.

- 1) All the questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answer to both the sections should be written in the **SAME** answer sheet.
- 4) Draw neat & labeled diagram **WHEREVER** necessary.

SECTION – I

- Q.1.** Answer the following terms (**ANY SIX**) **(06)**
- | | |
|--------------------|----------------------|
| i) Tannin | v) Liqueur de tirage |
| ii) Condensation | vi) Pisco |
| iii) Effervescence | vii) Brewing |
| iv) Malt | viii) Spumante |
- Q.2.** Answer **ANY THREE** of the following. **(12)**
- A)** Differentiate between Scotch & Irish Whisky
- B)** Explain the following parts of the cocktails.
- | | | | |
|---------|--------------|------------|-------------|
| i) Base | ii) Modifier | iii) Minor | iv) Garnish |
|---------|--------------|------------|-------------|
- C)** Differentiate between Ale & Lager
- D)** Write a note on following ingredients used in beer making.
- | | | | |
|---------|----------|------------|-----------|
| i) Hops | ii) Malt | iii) Water | iv) Yeast |
|---------|----------|------------|-----------|
- Q.3.** Answer **ANY THREE** of the following. **(12)**
- A)** Write a short note on Aperitifs.
- B)** Differentiate between Pot still & Patent Still
- C)** Explain the following alcoholic beverages.
- | | | | |
|-----------|------------|----------------|----------|
| i) Pastis | ii) Arrack | iii) Schanapps | iv) Feni |
|-----------|------------|----------------|----------|
- D)** List out the golden rules of making cocktails.

SECTION – II

- Q.4.** Answer the following terms (**ANY SIX**) **(06)**
- | | |
|-----------------|------------|
| i) Agraffe | v) Pomace |
| ii) Acetobactor | vi) VSOP |
| iii) Terroir | vii) XO |
| iv) Punt | viii) Grog |
- Q.5.** Answer **ANY THREE** of the following. **(12)**
- A)** Explain the following methods of making coffee.
- | | | | |
|------------|-------------|-----------------|--------------|
| i) Instant | ii) Plunger | iii) Percolator | iv) Espresso |
|------------|-------------|-----------------|--------------|
- B)** Give step by step process of serving Cigar.
- C)** Write a note on Bitters.
- D)** Explain the production process of Tea.
- Q.6.** Answer **ANY THREE** of the following. **(12)**
- A)** Explain the following curing methods of tobacco.
- | | | | |
|--------|----------|----------|----------|
| i) Air | ii) Flue | iii) Sun | iv) Fire |
|--------|----------|----------|----------|
- B)** Give 2 brands & its origin country of the following.
- | | | | |
|-----------|------------|----------|-----------|
| i) Whisky | ii) Cognac | iii) Gin | iv) Vodka |
|-----------|------------|----------|-----------|
- C)** Give 2 brands & its origin country of the following.
- | | | | |
|---------|-------------|------------|-----------|
| i) Beer | ii) Tequila | iii) Cigar | iv) Vodka |
|---------|-------------|------------|-----------|
- D)** List & explain the parts of Cigar.

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