

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-4)
FOOD & BEVERAGE SERVICE-IV
Subject Code : BH-204
M.Code : 14545

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write briefly :

1. Distillation
2. Single malt
3. Alcohol beverage
4. Heart
5. Liqueur
6. Gin
7. Mezcal
8. Malibu
9. Maceration
10. Cocktail

SECTION-B

11. Write a note on American whiskey and its types.
12. Write the recipes of Irish coffee and Pinacolada.
13. Write a note on proof.
14. Explain 10 bar equipment and its use.
15. Write a note on bitters.

SECTION-C

16. Draw and explain the methods of manufacturing of spirit.
17. Define and classify cocktails.
18. Describe the production of scotch whiskey.

NOTE : Disclosure of identity by writing mobile number or making passing page of Answer sheet will lead to UMC against the Student.

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (AICTE) (Sem.-4)
FOOD & BEVERAGE SERVICE-IV
Subject Code : BH-204
M.Code : 14545
Date of Examination : 04-07-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Martini
- b) Aperitif
- c) Name 2 International Brands of Vodka
- d) Name 1 tequila based cocktails
- e) Jigger
- f) Cointreau
- g) Gay-Lussac
- h) Mojito
- i) Base in a cocktail
- j) Shaker.

SECTION-B

2. Differentiate between single malt and blended scotch?
3. What are the various styles of gin?
4. Explain the production process of Rum.
5. What is Tequila and its types?
6. Name any three liqueurs, their base and country of origin.

SECTION-C

7. Explain the patent still method of distillation.
8. Explain the different methods for preparing the cocktail.
9. Write down the various bar equipments.



NOTE : Disclosure of identity by writing mobile number or making passing remarks on any page of Answer sheet will lead to UMC against the Student.

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)
FOOD & BEVERAGE SERVICE-IV
Subject Code : BH-204
M.Code : 14545
Date of Examination : 11-12-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on:

- a) Special coffee
- b) Patent still
- c) 2 brands of Irish whiskey
- d) 2 brands of cognac
- e) Liqueur service
- f) American proof
- g) Cocktail shaker
- h) Jigger
- i) Bar display
- j) Mocktails

SECTION-B

2. What are different types of Aperitifs?
3. With the help of a diagram explain Pot Still.
4. Define liqueurs. Give name, country, flavour for 2 whisky based liqueurs.
5. Draw 5 Bar equipments with their name and usage.
6. Write the service procedure for 1 large Gin with limca.

SECTION-C

7. Describe the production process of Tequila.
8. Define in detail various production methods for liqueur.
9. Give recipe glass, garnish and preparation method for 5 Vodka based cocktails.

NOTE : Disclosure of identity by writing mobile number or making passing request on page of Answer sheet will lead to UMC against the Student.

