B. H. M. C. T.

SECOND YEAR EXAMINATION, 2006-07

FOOD & BEVERAGE SERVICE-IV

Time : 3 Hours] [Total Marks : 50

Note : Attempt all questions. All questions carry equal marks.

1. Attempt any four of the following:--

(a) What is spirit? Explain with examples.
(b) Explain the distillation process of spirits.
(c) Discuss the pot still method.
(d) Write the production process of RUM.
(e) Explain in brief the steps involved in service of brandy.
(f) Write five brand names of GIN.

2. Attempt any four of the following:-

Explain in brief:
(a) Shaken cocktails
(b) Build cocktails
(c) Recipe of Bloody Mary and Pina Colada
(d) Name the five Rum brand cocktails.
(e) Pre-preparation for making cocktails.
(f) How the service of cocktails is done?
3. Write short notes on any two: $4 \times 5 = 10$
   (a) Distillation method of liquors.
   (b) History of liquors.
   (c) Service of liquors.

4. Attempt any two parts of the following: $2 \times 5 = 10$
   Explain the following:-
   (a) Service of Aperitifs.
   (b) Classification of Aperitifs
   (c) Production of Aperitifs

5. Attempt any two parts of the following:- $2 \times 5 = 10$
   (a) Differentiate between cocktails and mocktails.
   (b) Explain the main function of Bar with their importance.
   (c) Write the names of different equipments used in BAR for effective and efficient services of alcoholic drives.