Roll No:

BHMCT
(SEM V) THEORY EXAMINATION 2023-24
FOOD & BEVERAGE SERIVCES-IV

TIME: 3 HRS   **M.MARKS: 70**

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. **Attempt *all* questions in brief.**   **2 x 7 = 14**

a.	Define Cocktail?
b.	Define the term Proof.
c.	Expand the term OIML.
d.	What do you mean by Sake?
e.	What do you understand by green malt?
f.	What is the base ingredient for making Rum?
g.	Define Aperitif.

SECTION B

2. **Attempt any *three* of the following:**   **7 x 3 = 21**

a.	Define the term "proof". Briefly describe the scales used to measure the alcoholic strength of a beverage.
b.	What are the various methods of making cocktail? Explain
c.	How is vermouth produced? Explain.
d.	What is the difference between Jamaican and Puerto Rican rum?
e.	Differentiate between sour mash whiskey and sweet mash whiskey.

SECTION C

3. **Attempt any *one* part of the following:**   **7 x 1 = 7**

| (a) | Differentiate between Cognac and Armagnac. |
| (b) | Explain various methods used in production of liqueurs. |

4. **Attempt any *one* part of the following:**   **7 x 1 = 7**

| (a) | Explain the process of making Tequila and write three brand names. |
| (b) | Give the steps involved in the manufacture of vodka. |

5. **Attempt any *one* part of the following:**   **7 x 1 = 7**

| (a) | Name the styles of Vermouth and give four popular brand names. |
| (b) | What is still? Explain the working of pot still and patent still. |

6. **Attempt any *one* part of the following:**   **7 x 1 = 7**

| (a) | Give the manufacturing process of Cognac. |
| (b) | What is liqueur? Briefly explain the different methods of making liqueurs. |

7. **Attempt any *one* part of the following:**   **7 x 1 = 7**

| (a) | Writ the recipe of two vodka-based cocktail. |
| (b) | Explain the manufacturing process of Scotch whisky. |