



NBP-010-004402

Seat No. _____

Second Year B. H. T. M. (Sem. IV) (CBCS) Examination

April / May - 2017

4.2 : Advance Food & Beverage Service - I

(New Course)

Faculty Code : 010

Subject Code : 004402

Time : 3 Hours]

[Total Marks : 70

- Instructions :**
- (1) Attempt all the questions.
 - (2) Attempt any three questions from Question 2 to Question 6.
 - (3) The maximum marks are assigned in front of each question.

1 Do as directed : **6+8=14**

(a) Match the following : **6**

Sl. No.	Families	Sl. No.	Base
A	Cobblers	i	Citrus juice and Sugar
B	Collins	ii	Egg Yolk, Sugar, Nutmeg
C	Coolers	iii	Egg Yolk, Sugar, Nutmeg, & Milk
D	Crustas	iv	Lemon juice, Ginger Ale & Sugar
E	Daisies	v	Lemon juice, Soda Water & Sugar
F	Egg. Nogs	vi	Lemon juice, Sugar & Bitters
G	Flips	vii	Lemon juice, Sugar, Curacao and Soda

(b) Match the following : **8**

Sl. No.	Liqueur	Sl. No.	Flavour
A	Abricotine	i	Maraschino Cherry
B	Baileys Irish Cream.	ii	Coffee, Vanilla / Rum / 26.5 % / Jamaica

C	Benedictine	iii	Chocolate, honey, chantilly cream / Irish Whiskey / 17% / Ireland
D	Drambuie	iv	Heather, honey, herbs / whiskey
E	Kahlua	v	Herbs / brandy
F	Maraschino	vi	Apricot / Brandy
G	Parfait Amour	vii	Coffee, corn syrup, vanilla / Rum / 20 % / Mexico
H	Tia Maria	viii	Tangerine / Brandy / South Africa
I	Van der Hum	ix	Violets, lemon peel, spices

2 Enumerate the various parts of Mixed Drinks? Classify them. Write in brief on production methods of mixed drinks. **14**

OR

2 What is still and distillate? Classify the types of still. With the help of neat diagram, explain pot still method of distillation. **14**

3 What is rum? Explain briefly the production of rum with the help of the flow chart. Briefly describe various types of rum. Also differentiate between Hispanic Rum, English Rum and French styled rums. **14**

4 Differentiate between Cognac and Armagnac. **14**

OR

4 Write a detailed note on the types of American Whisky. **14**

5 What is Bar? Draw a neat layout of bar and indicate the specifications. Enumerate the components of Bar Menu in detail. **14**

OR

5 Write a detailed note on Cigar. **14**

6 Define the term 'Liqueurs'. Classify liqueurs. Differentiate between crème and cream in relation to liqueur. Enumerate the parts of liqueur. Explain in detail the production of liqueurs indicating the ingredients and stages of production. **14**

OR

6 What is Calvados? Explain the production process of Calvados. Differentiate between Calvados Pays du Auge and Calvados Dombfrontais. Also indicate the sigles used on the label of bottle of Calvados. **14**

7 Write short notes on any **four** of the following : $4 \times 3 \frac{1}{2} = 14$

- (a) Enumerate the characteristics of ethanol. Scales used for measuring alcoholic strength of drinks.
- (b) Calculate the calorific value of 35 ml of whisky having alcoholic content of 40% ABV.
- (c) Types of Scotch whisky and Irish Whiskey
- (d) Service Conventions and Thumb rules
- (e) Service and Types of Tequila
- (f) Types of Gin.
