



PAQ-0010-0004502

Seat No. _____

**Third Year Bachelor of Hotel & Tourism Management
(Sem. V) Examination**

October / November - 2018

**5.2 - Advance Food & Beverage Service - II
(New Course)**

Faculty Code : 0010

Subject Code : 0004502

Time : 3 Hours]

[Total Marks : 70

- Instructions :**
- (1) Question no. 8 and 9 are compulsory.
 - (2) Attempt any three questions from question no. 1 to 7.
 - (3) Each question carries 14 marks each.

- 1 What is still and distillate? Classify the types of still. With the help of neat diagram, explain pot still method of distillation.
- 2 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.
- 3 Differentiate between Cognac and Armagnac.
- 4 Define the term 'Liqueurs'. Classify liqueurs on all parameters. 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.
- 5 Enumerate the various parts of Mixed Drinks? Classify them on all parameters. Write in brief on production methods of mixed drinks. Write in brief on any seven families of mixed drinks.
- 6 What is a mixed drink ? Write a detailed note on any two indicating the characteristics, procedure, detailed recipe and origin :
 - (a) Shirley Temple
 - (b) Virgin Colada
 - (c) Cucumber Cooler

7 What is Bar? Draw a well labelled neat layout of bar and indicate the specifications. Enumerate the components of Bar Menu in detail.

8 Write short notes on any **two** : 7+7=14

- (a) Service of Vodka and Legal Definition of Scotch Whisky
- (b) Labels of Cognac, Armagnac and Calvados
- (c) Absinthe and Aquavit
- (d) Calorific value of 50 ml of 20 degrees over proof rum
- (e) Baileys Irish Cream and Kahlua
- (f) Midori and Advocaat

9 Do as directed : 14

(a) Match the following : 6

Families		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

	Liqueur		Flavour
A	Abricotine	i	Coffee, Vanilla / Rum / 26.5% / Jamaica
B	Baileys Irish Cream	ii	Chocolate, honey, chantilly cream/Irish Whiskey/17%/Ireland
C	Benedictine	iii	Heather, honey, herbs / whiskey
D	Drambuie	iv	Herbs / brandy
E	Kahlua	v	Apricot / Brandy
F	Parfait Amour	vi	Coffee, corn syrup, vanilla / Rum / 20% / Mexico
G	Tia Maria	vii	Tangerine / Brandy / South Africa
H	Van der Hum	viii	Violets, lemon peel, spices