



MBO-010-004402

Seat No. _____

Second Year B. H. T. M. (Sem. IV) Examination
April / May - 2018

4.2 : Advance Food & Beverage Service - I
(Old Course)

Faculty Code : 010

Subject Code : 004402

Time : 3 Hour]

[Total Marks : 70

- Instructions :** (1) Attempt any five questions.
(2) The maximum marks are assigned in front of each question.

1 Enumerate the various parts of Mixed Drinks. Classify 14
them. Write in brief on any seven families of mixed drinks.

2 With the help of neat flow chart, explain the production 14
process of Single Malt Scotch whisky.

OR

2 Differentiate between Cognac and Armagnac. 14

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

OR

3 Write a detailed note on Cigar. 14

4 With the help of neat diagram, explain pot still method 14
of distillation.

OR

4 What is Tequila? Explain the production process of tequila 14
with the help of the flow chart. Mention the various types
of tequila in detail.

- 5 Define the term 'Liqueurs'. Classify liqueurs. Differentiate 14
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.

OR

- 5 What is Calvados? Explain the production process of 14
Calvados. Differentiate between Calvados Pays du Auge and
Calvados Dombfrontais. Also indicate the sigles, used on the
label of the bottle of Calvados.
- 6 Write short notes on any **four** of the following : 2×7=14
- (a) Types of American Whisky
 - (b) Enumerate the characteristics of ethanol
 - (c) Irish whiskey
 - (d) Types of Rum and Vodka.