

Printed Pages :4



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HMCT-402

(Following Paper ID and Roll No. to be filled in your Answer Book)
PAPER ID :175402
Roll No.

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B.H.M.C.T.
(SEM-IV) EVEN SEM. THEORY
EXAMINATION, 2014-15
FOOD & BEVERAGE SERVICE-IV

Time : 2 Hours]

[Total Marks : 50

Note: Attempt all sections.

SECTION-A

1. Attempt any ten questions. 1×10=10
- (a) Van der Hum is a liqueur from the country.....
 - (b) Name a coffee flavoured liqueur from Mexico.....
 - (c) The temperature at which alcohol vapourises is.....
 - (d) Patent still distillation is also referred to as.....
 - (e) Bourbon whisky originated from.....

- (f) Old Monk from India is a brand of.....
- (g) Flavouring agent in gin is.....
- (h) Brandy is made by fermenting & distilling.....
- (i) Name a brand of vodka from Sweden.
- (j) Black Russian is a.....
- (k) Martini & Cinzano are examples of.....
- (l) Blue Agave is a plant used for making.....

SECTION-B

2. Attempt any five question 3×5=15
- (a) Briefly write about Pot Still Distillation.
 - (b) Note the differences between Cognac & Armagnac.
 - (c) How is a Scotch Whisky different from Irish Whiskey?
 - (d) What is Gin? List two brands of London Dry Gin and one brand of Holland Gin.
 - (e) What are the raw materials utilized for making rum? Write one brand of White Rum and one brand of Dark Rum.
 - (f) How is bitter Angostura used and served in bar?

SECTION-C

3. Attempt any five question: 5×5=25
- (a) Draw a diagram of Patent still Method.
 - (b) Write recipe with glassware & garnish for any two of the following cocktails:
 - i) Pina Colada
 - ii) Singapore Sling
 - iii) Margarita
 - (c) Discuss the process of making Tequila in detail.
 - (d) Briefly explain the Hot & Cold methods for producing liqueurs.
 - (e) Explain the meaning of the following:
 - i) DOM (mentioned on bottle of Benedictine)
 - ii) XXX (mentioned on bottle of rum)
 - iii) OIML scale
 - (f) What is aging? Explain its effect on beverages.

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