



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT (N)/SEM-4/HM-402/2010

2010

FOOD & BEVERAGE SERVICE OPERATION – II

Time Allotted : 3 Hours

Full Marks : 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP – A
(Objective Type Questions)

1. Answer any *ten* of the following : 10 × 1 = 10

A. State *True* or *False* for the following :

- i) A single shot of tequila is often served with salt and slice of lemon or lime which is referred to as “training wheel”.
- ii) The soil consists of light lime-stone on the surface and dense subsoil often called as “Champagne”.
- iii) Snifter is used to serve Cognac.
- iv) The word liqueur comes from the Latin word “liquifacere” which means dissolve.
- v) Fine Champagne cognac is a mixture of two best areas of the province cognac that's Fin Bois and Bon Bois.



- vi) Yellow Gin is amber in colour which it acquires during the ageing in oak cask containing Sherry.
- vii) Bourbon whiskey is aged in new charred white oak barrel for at least two years.
- viii) Blending means storage in barrels, tanks or bottles for a period of time to allow the components to knit together or harmonize and develop additional flavour.
- ix) “Trois Étoiles” (Very Superior) or *** Three Star is the youngest of Armagnac with a minimum age of 3 years in wood.
- x) Cognac is only distilled once and at a lower temperature to Armagnac, meaning that the former retains more of the fruit character, whereas Armagnac’s second distillation results in greater balance.
- xi) Fruit liqueurs are made by the maceration method whereas plant liqueurs are made by the infusion method.
- xii) A glass filled with cracked ice with any liqueur poured over it is termed as Frappe.

B. Fill in the blanks :

- xiii) D.O.M. on a Benedictine bottle stands for
- xiv) Abbreviation OIML stands for
- xv) In the whisky making process the distilled alcohol is cooled in

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GROUP – B
(Short Answer Type Questions)

Write short notes on any *three* of the following.

3 × 5 = 15

2. Distillation
3. Liqueur
4. Vodka
5. Bar licensing
6. Catering cycle
7. Schnapps
8. Cigar
9. Methods of cocktail.

GROUP – C
(Long Answer Type Questions)

Answer any *three* of the following. 3 × 15 = 45

10. Illustrate the production method of Rum and various grades.
Name international brands of any *five* Rums and any *five*
rum based cocktail. 10 + 5
11. Explain in detail the production method of Tequila and its
various types with any *five* international brands. 10 + 5

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12. Explain in detail the method of production of Gin. What are the various kinds of Gin ? Name any *two* international brands. 10 + 5
13. Write in steps the manufacturing process of Cognac, its classification grade and the Cognac Regions. What is the difference between Cognac and Armagnac ? 10 + 5
14. Briefly illustrate the whisky making process and specify any *two* brands of Single Malt. What is the difference between Irish and Scotch whisky ? 10 + 5
15. Discuss in detail the *five* bar equipment and their usages. Name any *ten* glasses used in the bar. 10 + 5
16. What are the factors to be kept in mind for planning a bar layout ? Give a brief account on different types of bar. 10 + 5
17. Attempt all of the following : 3 × 5
- a) Flow chart of the malt whisky manufacturing process
 - b) Flow chart of the Cider manufacturing process
 - c) Flow chart of Charentais pot-still of Cognac manufacturing process.
