

Name :

Roll No. :

Invigilator's Signature :

**CS/BHMCT(NEW)/SEM-4/HM-402/2011
2011**

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. Fill in the blanks of the following : 10 × 1 = 10
- i) D.O.M. stands for
 - ii) Sour Mash is used for whisky. (Irish, American, Scotch).
 - iii) The other name for Jigger is
 - iv) Oude and Jonge is related to spirit .
 - v) Slivovitz is made from fruit .
 - vi) The base/spirit of Baileys Irish Cream is



- vii) The spirit in cocktail “Bloody Mary” is
- viii) Instrument to measure humidity in humidor is called
- ix) The dark colour in dark rum comes from
- x) Lincoln County Process is used for making whisky.

GROUP – B

(Short Answer Type Questions)

Write short notes on any *three* of the following. $3 \times 5 = 15$

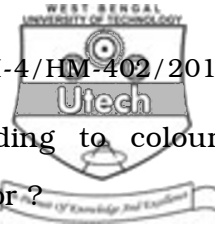
- 2. Parts of Bar.
- 3. Classification of Tequila.
- 4. Cask Strength and Angles Share.
- 5. Anise Flavoured Liqueurs.
- 6. The regions of Cognac.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

- 7. Define whisky. Draw a flowchart on the manufacturing of whisky. Name ten single malt whiskies. $3 + 7 + 5$
- 8. Explain the methods of making Cocktails. Define liqueurs. What are the methods of making liqueurs ? $8 + 3 + 4$



9. Name the parts of Cigar. Classify according to colour.
Explain the service of Cigars. What is Humidor ?

3 + 5 + 4 + 3

10. Define rum. Classify rum and elaborate. Name 5 cocktails
made, using rum.

4 + 6 + 5

11. Define Bar Management. Enlist the supplies and equipment
used in Bar. What are the roles and responsibilities of Bar
Manager ?

3 + 6 + 6

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