Name :	
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Invigilator's Signature :	

# CS/BHMCT/SEM-4/HM-402/2013 2013

## 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

#### (Multiple Choice Type Questions)

1. Choose the correct alternatives for the following :

 $10 \times 1 = 10$ 

- i) The example of the alcoholic beverage in double distilled in post still and matured in casks for 3-5 years is
  - a) Dark Rum b) acotch Whisky
  - c) Plymouth Gin d) Vodka.

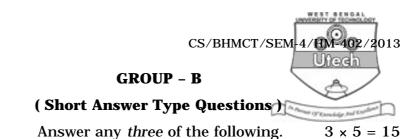
ii) Grenadine syrup is made of

- a) Orange b) Pomegranate
- c) Apple d) Raspberry.

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CS/BHMCT iii)	Bra	1-4/HM-402/2013 ndy based French lique	ur fla	Voured with strawberry	
	is			An Annual (V'Enversion 2nd Excelored	
	a)	Creme de Cacao	b)	Slivovitz	
	c)	Creme de Ananas	d)	Creme de Fraise.	
iv)	Can	npari is famous			
	a)	Italian Apertif	b)	Italian Grappa	
	c)	Cherry Brandy	d)	Whisky.	
v)	Armagnac and Cognac are the examples of				
	a)	Grape brandy	b)	Pomace brandy	
	c)	Fruit brandy	d)	Cherry brandy.	
vi)	A cigar with whitish ash ( after smoking ) indicates				
	a)	Mild cigar	b)	Strong cigar	
	c)	Poor quality cigar	d)	Extraordinary cigar.	
vii)	Planter punch cocktail is made under				
	a)	Shaking method	b)	Pouring method	
	c)	Blending method	d)	Floating method.	
viii)	A brandy based liqueur flavoured with coffee is				
	a)	Slivovitz	b)	Khalua	
	c)	Triple see	d)	Curacao.	
ix)	Fin Bois & Bon Bois are the sole regions of				
	a)	Scotland	b)	Ireland	
	c)	Cognac	d)	Armagnac.	
x)	Creme de the is a brandy based liqueur flavoured with				
	a)	Vanilla	b)	Tea	
	c)	Benedictine	d)	Vodka.	



2. Classify Cigar on the basis of strength and length.

- 3. Describe various records maintained in Bar.
- 4. Differentiate between Pot Still & Patent Still.
- 5. Define London Dry Gin and Plymouth Gin.
- 6. Describe Cordials.

#### **GROUP** – **C**

#### (Long Answer Type Questions)

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

- 7. With a neat diagram explain the function of Pot still.
- 8. Define Bar. Explain various parts of a bar with neat diagram. List various equipment used in Bar. 2 + 7 + 6
- 9. Define tobacco. Explain the manufacturing process of Cigar in detail.
- 10. Explain in detail, the production of Cognac.
- 11. Write short notes on any *three* of the following :  $3 \times 5$ 
  - a) Corkage
  - b) Control system in Bar
  - c) Different methods of Cocktail preparation with an example each
  - d) Suggestive selling.

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