



Name : .....

Roll No. : .....

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 × 1 = 10

i) The example of the alcoholic beverage in double distilled in pot still and matured in casks for 3-5 years is

a) Dark Rum                      b) Scotch Whisky

c) Plymouth Gin                d) Vodka.

ii) Grenadine syrup is made of

a) Orange                        b) Pomegranate

c) Apple                          d) Raspberry.



- iii) Brandy based French liqueur flavoured with strawberry is
- a) Creme de Cacao                      b) Slivovitz  
c) Creme de Ananas                      d) Creme de Fraise.
- iv) Campari 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.



**GROUP - B**

**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

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.