



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT/SEM-4/HM-402/2012

2012

FOOD & BEVERAGE SERVICE OPERATIONS-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 : 10 × 1 = 10
 - i) Ciroc is a based Vodka.
(Potato / Rye / Grape / Molasses)
 - ii) Lincoln country process is associated with whisky.
(Scotch / American / Irish / Canadian)
 - iii) Malibu is a based liqueur.
(Rum / Vodka / Tequila / Malt Whisky)
 - iv) Instrument used for measuring humidity in Humidor is
(Hydrometer / Hygrometer / Hybridmeter / Micrometer)



- v) DOM is associated with which liqueur ?
(*Benedictine / Cointreau / Kahlua / Gand Marnier*)
- vi) Bombay Sapphire is a brand name of
(*Gin / Vodka / Tequila / Rum*)
- vii) The base or alcohol in Baileys Irish Cream is
(*Rum / Aquavit / Whisky / Gin*)
- viii) Galliano is a liqueur from
(*Russia / Germany / Italy / France*)
- ix) Cocktail Mojito is a drink.
(*Blended / Muddled / Shaken / Stirred*)
- x) Speed Rail is part of the
(*Bar / Kitchen / Pantry / Stewarding*)

GROUP - B

(Short Answer Type Questions)

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

3 × 5 = 15

2. Patent Still.
3. Proof system.
4. Slow fermentation.
5. Bourbon Whiskey.
6. Cigar & their parts.



GROUP - C

(Long Answer Type Questions)

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

7. Explain different methods for the production of liqueur.
8. Describe the manufacturing process of Scotch Whisky with the help of flow chart.
9. Name five liqueurs with their bases, characteristic flavours and country of origin.
10. What is Bar ? Explain the function of various parts of bar.
11. Explain production of Tequila.
12. What ten points to be noted while making Cocktail ?

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