

IV Semester B.H.M. Examination, September/October 2021
(2016-17 and Onwards) (F+R) (CBCS)
HOTEL MANAGEMENT
Paper – 4.3 : Food and Beverage Service – IV

Time : 3 Hours

Max. Marks : 70

Instructions : i) Write *neatly*.
ii) Draw *diagrams wherever required*.

SECTION – A

Answer **any five** questions from this section, **each** carries **two** marks. (5×2=10)

1. a) What is an "Alembic" ?
b) Name any four tobacco products.
c) Abberivate the term D.O.M. and ABV.
d) Define "Singlemalt whisky".
e) What is humidor ?
f) Write any four differences between Scotch Whisky and Irish Whisky.
g) Name any 4 brands of flavoured vodkas.

SECTION – B

Answer **any three** questions, in **not** more than **2** pages. (3×6=18)

2. Bring out differences between dark rum and white rum.
3. Explain briefly about pot still method.
4. Brief the following :
 - a) Methods of making cocktail.
 - b) Components of liqueurs.
5. Discuss various steps involved in tobacco curing process.
6. Elucidate vodka manufacturing process.



SECTION – C

Answer **any three** questions, in **not** more than **3** pages.

(3×14=42)

7. Mention steps involved in Cognac manufacturing process.
8. Discuss the following :
 - a) Parts of a cocktails.
 - b) Size of Cigars.
 - c) Malt whisky regions.
9. Explain in detail “Cigar manufacturing process”.
10. Define bar and explain parts and types of bar.
11. Write short notes on :
 - a) Lincoln county process.
 - b) Styles of Tequila.
 - c) London dry gin.