

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2014 to 2017 Batch) (Sem.-4)**

## FOOD & BEVERAGE SERVICE-IV

**Subject Code : BSHM-402**

**M.Code : 12102**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTION TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt ANY FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt ANY TWO questions.**

## SECTION-A

**1) Answer briefly :**

- a. What do you understand by Suzette pan?
- b. Define Front Bar?
- c. What do you mean by flambé?
- d. Give two rum based cocktail?
- e. Write two names of Aperitif.
- f. Write two gueridon equipments.
- g. What do you understand by Special Coffee?
- h. Name two coffee flavour Liqueur.
- i. What is Distillation?
- j. Write two brand names of Tequila.

### **SECTION-B**

- 2) Explain impulse buying in relation to Gueridon service.
- 3) Write recipe of two classical Gin based cocktail.
- 4) Differentiate between pot still method and patent still method.
- 5) Write short notes on bar controls.
- 6) Name five liqueur with flavor, base spirits and country of origin.

### **SECTION-C**

- 7) Explain whisky making process. Write four single malt scotch.
- 8) Explain various methods to prepare cocktail
- 9) Write opening and closing duties of bar.

**NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.**