

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)

BEVERAGE - DISTILLED

Subject Code : BSCCA-305

M.Code : 74230

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS 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. Write short notes on :

- a) Patent Still
- b) Proof
- c) Whisky
- d) Molasses
- e) Single malt
- f) Distillation
- g) Pink Lady
- h) Agave
- i) Gin
- j) Cocktail

SECTION-B

2. Differentiate between American proof and Gay-Lussac.
3. Explain the production process of Whisky.
4. List 5 different Vodka based cocktails.
5. Describe the serving standards of Brandy.
6. What are the points to be considered for distillation?

SECTION-C

7. With the help of a diagram, explain pot still.
8. Describe history and ingredients in preparing Rum.
9. Write an essay Tequila and Gin based cocktails.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.