B.H.M.C.T. Sem-III (CBCS 2016 Course) : SUMMER - 2019
SUBJECT : INTRODUCTION TO BEVERAGE SERVICE

Day : Wednesday   Time : 10.00 AM To 12.30 PM

Date : 24/04/2019   **S-2019-2417**   Max. Marks : 60

N. B. :

1) All questions are **COMPULSORY**.
2) Figures to the right indicate **FULL** marks.
3) Answers to both the sections should be written in SEPARATE answer books.
4) Draw neat and labeled diagram **WHEREVER** necessary.

SECTION - I

Q. 1   Explain **ANY SIX** of the following: (06)

a)	Aromatized wines	e)	Must
b)	Brewing	f)	Grist
c)	Aquavit	g)	Pastis
d)	Angostura Bitters	h)	Perrier

Q. 2   Answer **ANY THREE** of the following: (12)

a) Explain the production process of tea.
b) What are aperitifs? Explain any 2 wine based and spirit based aperitifs.
c) Explain different styles of Malt Whisky.
d) Explain the composition of cigar.

Q. 3   Answer **ANY THREE** of the following: (12)

a) Explain the service procedure of water and list 5 brands of still and sparkling wine.
b) Define wine and explain briefly different types of wine.
c) Explain the service procedure of cigar and list 5 brands of it.
d) What are bitters? Explain different types of bitters with brands.

SECTION - II

Q. 4   Explain **ANY SIX** of the following: (06)

a)	Aperitifs	e)	Amer Picon
b)	Lager	f)	Esters
c)	Blush wine	g)	Cider
d)	Collins	h)	Maturing

Q. 5   Answer **ANY THREE** of the following: (12)

a) Explain the production process of coffee.
b) Explain in detail 4 types of beer and list five brands of it.
c) Explain different styles of Tequila and list 5 brands of it.
d) Give the base sprit and flavor of the following liqueurs :
    i) Kahlua   ii) Cointreau   iii) Midori   iv) Malibu

Q. 6   Answer **ANY THREE** of the following: (12)

a) Explain any four types of Gin and list 5 brands of it.
b) Explain in detail any 4 types of coffee.
c) Give the base spirit, style of mixing for the following cocktails:
    i) Whisky sour   ii) Mint Julep   iii) Cube Libre   iv) Manhattan
d) Explain the following :
    i) Arrack   ii) Aquavit   iii) Feni   iv) Ouzo

* * * * *