B.H.M.C.T. Sem-III (CBCS 2016 Course): WINTER - 2018 SUBJECT: INTRODUCTION TO BEVERAGE SERVICE

Day Time: 10.00 AM To 12.30 PM Thursday Date : 11/10/2018 Max. Marks: 60 W-2018-2172 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** O. 1 Explain **ANY SIX** of the following: (06)**Brouillis** Cordials a) e) Kilning b) f) Mash tun c) Pernod Blue wine g) Campari d) h) Hops Q. 2 Answer ANY THREE of the following: (12)a) Explain in detail the different types of Tea. Write a short note on aperitifs. b) Explain the different styles of Rum and list 5 brands of it. c) d) Explain the different methods of curing tobacco. Answer ANY THREE of the following: Q. 3 (12)a) Explain the production process of cocoa. b) Distinguish between lager and ale. Explain the service procedure of cigarettes and list 5 brands of it. c) d) Write a short note on bitters. **SECTION - II** Q. 4 Explain **ANY SIX** of the following: (06)a) Porter Sake e) Fruit Brandies Vine b) f) c) Fortified wine Fernet Branca g) d) Wort Malt O. 5 Answer ANY THREE of the following: **(12)** a) Explain different types of sake and list 5 brands of it. Explain the different types of American Whisky. b) Explain in detail the percolation method of making liqueurs. c) d) Explain the production process of Tea. Q. 6 Answer **ANY THREE** of the following: (12)Differentiate between Scotch Whisky and Irish Whisky. a) b) Give the base spirit, style of mixing for the following cocktails: i) Side Car ii) Pink Lady iii) Cosmopolitan iv) Ma Tai Explain the following: c) ii) Pastis iii) Arrack iv) Calvados Explain in detail the ingredients used in the making of carbonated beverages. d)

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