

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC402/2025/BHMCT\_SEM3

SYBHMCT (Third Semester) Examination, 2025

CC402 - FOOD & BEVERAGE SERVICE-IV

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Alcohol [ 2 ]
- B) Malt Whisky [ 2 ]
- C) Cocktail [ 2 ]
- D) Blue Curacao [ 2 ]
- E) Lounge Bar [ 2 ]

Q2. A) Explain the difference between the distillation process of Pot Still and Patent Still. [ 5 ]

B) Differentiate between Scotch Whisky and Irish Whiskey. [ 5 ]

Q3. A) Define Fruit Brandies and Explain Calvados and Pear Brandy. [ 5 ]

B) Write short notes on any two methods of making cocktails with suitable examples. [ 5 ]

Q4. A) Enlist and Explain the different parts of a Bar. [ 5 ]

B) Describe the manufacturing process of Rum in detail. [ 5 ]

Q5. A) Enlist and Explain any five types of equipment used in a Bar. [ 5 ]

B) Explain the production process of Liquor. [ 5 ]

Q6. A) Differentiate between the manufacturing process of Cognac and Armagnac. [ 5 ]

B) Define any two types of Gin along with suitable examples. [ 5 ]

Q7. A) Enlist and explain the Raw Materials used in the production of Tequila. [ 5 ]

B) Write short notes on the following cocktail families - Collins & Eggnog, along with suitable examples. [ 5 ]

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