

Total No. of Questions: 07

Total No. of Printed Pages: 01

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC242/2025/BHMCT\_SEM4

SYBHMCT (Fourth Semester) Examination, 2025

PCC242 – F & B SERVICE III

(2023 Pattern)

Time: 01 Hr. 30 Mins

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms:

- |              |       |
|--------------|-------|
| A) Zubrowka  | [ 1 ] |
| B) ABV       | [ 1 ] |
| C) Kahlua    | [ 1 ] |
| D) Calvados  | [ 1 ] |
| E) Foyer Bar | [ 1 ] |

Q2. Explain the manufacturing process of Tequila in detail. [ 5 ]

Q3. Differentiate between London and Dutch Gin with minimum of five points. [ 5 ]

Q4. Give short explanation for the following terms - Feni, Arrack, Absinthe, Aquavit, Mezcal [ 5 ]

Q5. Explain the golden rules considered while making cocktails. [ 5 ]

Q6. Explain the use of the following bar equipment's - Margarita Tray, Hawthorne Strainer, Boston Shaker, Cobra Gun, Relish Fork. [ 5 ]

Q7. Explain the duties and responsibilities of the bar manager. [ 5 ]

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