

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC402/2026/BHMCT_SEM4

SYBHMCT (Fourth Semester) Examination, 2026

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) Spirit [2]
- B) Whisky [2]
- C) Liqueur [2]
- D) Cocktail [2]
- E) Bar [2]

Q2. A) Differentiate between pot still and patent still. [5]

B) Explain the manufacturing process of Vodka & give 4 brand names of Vodka. [5]

Q3. A) Describe 5 types of Tequila. [5]

B) Define liqueurs and explain the production methods of liqueurs. [5]

Q4. A) List any 5 brand names of liqueurs with country of origin. [5]

B) Describe various methods of making cocktails. [5]

Q5. A) Classify cocktail families with examples. [5]

B) Draw and label the layout of bar. [5]

Q6. A) Describe the duties and responsibilities of bar manager. [5]

B) Describe the labeling grades of Brandy. [5]

Q7. A) Explain the basic composition of a cocktail. [5]

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