

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM352/2026/BSCHS_SEM5

TYBSCHS (Fifth Semester) Examination, 2026

HSMM352 –BEVERAGE SERVICE II

(2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms :

- | | |
|--------------------|-------|
| A) Anejo | [1] |
| B) Juniper Berries | [1] |
| C) Peat | [1] |
| D) Molasses | [1] |
| E) Gay Lussac | [1] |

Q2. Differentiate between Cognac and Armagnac. [5]

Q3. Draw and Describe the manufacturing process of Whisky. [5]

Q4. Explain the difference between the distillation process in Pot Still and Patent Still. [5]
