

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM362/2026/BSCHS_SEM6

TYBSCHS (Sixth Semester) Examination, 2026

HSMM362 - ADVANCED F & B SERVICE I

(2023 Pattern)

Time: 1 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) Liqueur | [1] |
| B) Gueridon service | [1] |
| C) Cocktail | [1] |
| D) Transport catering | [1] |
| E) Absinthe | [1] |

Q2. Explain the manufacturing process of liqueur with examples. [5]

Q3. Illustrate different cocktail making techniques with neat diagram. [5]

Q4. Draw the Gueridon trolley layout and list any 4 special equipments used. [5]

Q5. Differentiate between transport catering and function catering with examples. [5]

Q6. List any 5 various other spirits and write their origin. [5]

Q7. Enlist 4 Gueridon dishes and explain service procedure of any one. [5]
