

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC242/2026/BHMCT_SEM4_Revised

SYBHMCT (Fourth Semester) Examination, 2026

PCC242 - FOOD & BEVERAGE SERVICE III

(Rev. 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) Proof [1]
- B) Cognac [1]
- C) Infusion [1]
- D) Cocktail [1]
- E) Jigger [1]

Q2. Explain Pot still distillation method with a proper diagram. [5]

Q3. Draw a classification chart of spirits with one example of each. [5]

Q4. Explain any 3 methods of cocktail making with examples. [5]

Q5. Explain any 2 production method of liqueurs with examples. [5]

Q6. Enlist any 5 bar equipment and describe its uses. [5]

Q7. Differentiate between Scotch Whisky & Irish Whisky. Give 2 brand names of each. [5]
