



NP – 329

IV Semester B.H.M. Examination, August/September 2023
(NEP)

HOTEL MANAGEMENT

HMC 11 : Food and Beverage Service – IV

Time : 2½ Hours

Max. Marks : 60

- Instructions :** 1) *Read the instructions carefully.*
2) *Draw formats wherever necessary.*
3) *Number the answers correctly.*

SECTION – A

(5×2=10)

Answer **any five** of the following sub-questions.

1. a) What is killdevil ?
b) Who is Jimodor ?
c) Name any four flavoring agent used in Gin.
d) What do you understand by dispense bar ?
e) Differentiate between cidar and perry.
f) Mention any four internation beer brand with the country of origin.
g) What is 'Absinthe' ?

SECTION – B

(4×5=20)

Answer **any four** out of five questions.

2. Differentiate between top fermentation and bottom fermentation beer.
3. What are the parts of cocktail and differentiate cocktail and mixed drinks ?
4. Write short notes on styles of Rum.
5. Brief on the following :
 - i) Silvorute
 - ii) Arrak

P.T.O.



- iii) Schnapps
 - iv) Toddy
 - v) Tenaj.
6. Explain the manufacturing process of tennesey whisky.

SECTION – C

(3×10=30)

Answer **any three** out of five questions.

- 7. Write and explain in detail about the manufacturing process of tequila.
 - 8. Classify and explain production process of liquers and what are its components ?
 - 9. What are the points to considers while preparing cocktails ? Explain with example.
 - 10. Explain the following :
 - a) Bourbon whisky.
 - b) Rum production.
 - c) Beer making process.
 - d) Flavoured vodkas.
 - 11. Explicitly describe the manufacturing process of beer.
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