



**IV Semester B.H.M. Examination, June/July 2025**  
**(NEP) (F+R)**  
**HOTEL MANAGEMENT**  
**HMC – 11 : Food and Beverage Service – IV**

Time : 2½ Hours

Max. Marks : 60

**Instructions :** 1) *Number the answers correctly.*  
2) *Draw diagrams wherever necessary.*

**SECTION – A**

1. Answer **any five** questions. **Each** carries **two** marks. **(5×2=10)**
- a) Expand the terms VSOP and XO.
  - b) What do you mean by Angels Share ?
  - c) Name any three syrups used in making cocktails.
  - d) Who is a Jimador ?
  - e) Name any two yeasts used in beer production.
  - f) Name the different varieties of grapes used in the manufacture of cognac.
  - g) What are GRAPPA and MARC ?

**SECTION – B**

Answer **any four** questions. **Each** carries **five** marks. **(4×5=20)**

- 2. Differentiate between Scotch Whiskey and Irish Whiskey.
- 3. What is a Liqueur ? And explain how they are classified.
- 4. Write short notes on ingredients in Beer making.
- 5. What are all the points to be considered while making cocktails ?
- 6. Write short notes on classification of Rum.

**P.T.O.**



SECTION – C

Answer **any three** questions. **Each** carries **ten** marks.

**(3×10=30)**

7. Explain the following :
    - a) Production of Gin
    - b) Styles/Types of Gin
    - c) Brands of Gin.
  8. Explain the methods of making cocktails.
  9. List out any ten different types of liqueurs along with their flavour, colour, base, origin.
  10. List the whiskey producing regions of Scotland and explain the manufacturing process of malt whiskey.
  11. Explain in detail the types of Beer.
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