



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)**
- Expand the terms VSOP and XO.
 - What do you mean by Angels Share ?
 - Name any three syrups used in making cocktails.
 - Who is a Jimador ?
 - Name any two yeasts used in beer production.
 - Name the different varieties of grapes used in the manufacture of cognac.
 - What are GRAPPA and MARC ?

SECTION – B

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

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



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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