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BHMHMC 252

**Credit Based IV Semester B.H.M. Degree Examination, September 2022
(Semester Scheme)
FOOD AND BEVERAGE SERVICE – III**

Time : 3 Hours

Max. Marks : 80

Instructions : 1) **Part – A** : Answer **any ten** of the following. **(10×2=20)**

2) **Part – B** : Answer **any four** of the following. **(4×15=60)**

PART – A

I. Brief the following :

(10×2=20)

- 1) VO
- 2) Brandewijn
- 3) Straight whisky
- 4) Sour Mash
- 5) Blanco
- 6) Sakazuki
- 7) Anisette
- 8) Midori
- 9) Bucks Fizz
- 10) Kir Royale
- 11) Under Bar
- 12) Bar Par.

P.T.O.

**PART – B****(4×15=60)**

- 11.13) Identify the contribution of Cognac in producing the finest quality of Brandy. **15**
- 14) a) Describe about the information in a Scotch whisky bottle. **5**
b) Illustrate the manufacturing process of Rum. **10**
- 15) a) Discuss about the history of Vodka. **5**
b) Write about different other sprits with an example. **10**
- 16) a) List out the different steps involved in extraction of flavours to produce various liqueurs. **10**
b) Brief about steps involved in service of any two liqueurs. **5**
- 17) Write any five whisky based cocktail recipe. **15**
- 18) Discuss on different types of bar with help of layout. **15**
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