

Roll No.

Total No. of Pages : 02

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B.Voc. (Hospitality & Catering Management) (Sem.-3)

FOOD & BEVERAGE SERVICE - III

Subject Code : BVHCM303-19

M.Code : 78531

Date of Examination : 11-12-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :

- a) Akvavit
- b) Sake
- c) Distillation
- d) Molasses
- e) Two brands of Single malt
- f) Agave
- g) Kahlua
- h) Curacao
- i) Fenny
- j) Vermouth.

SECTION-B

2. What are the two major types of Gin?
3. What do you understand by Tequila? Explain.
4. Differentiate between Single malt and Blended Scotch whisky.
5. Explain the production process of Vodka.
6. Explain the various types of Rum.

SECTION-C

7. What do you understand by Liquors? Name 5 liqueurs with their flavor, base and country of origin.
8. What is Pastis? Name the pastis of Italy, Spain and Greece.
9. What is Pot still and Patent still methods of distillation? Explain.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.