	/ Utech
Name:	
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Invigilator's Signature :	

# CS/BHSM/SEM-2/HPM-202/2010 2010

## FOOD & BEVERAGE SERVICE — II

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

#### **GROUP - A**

## ( Multiple Choice Type Questions )

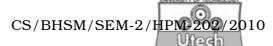
- 1. Choose the correct alternatives for the following :  $10 \times 1 = 10$ 
  - i) Curaco is a type of
    - a) Beer
    - b) Vodka
    - c) Liqueur.
  - ii) ...... is the principal flavouring agent used in the manufacture of Gin.
    - a) Molasses
    - b) Finings
    - c) Juniper.
  - iii) Lager is a type of
    - a) Gin
    - b) Rum
    - c) Beer.

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- iv) Brandy is a spirit distilled form
  - a) Wine
  - b) Grapes
  - c) Potato.
- v) Virgin Mary is a
  - a) Beer
  - b) Rum
  - c) Cocktail.
- vi) Demerara rums are made in
  - a) Guyana
  - b) Jamaica
  - c) Puerto Rico.
- vii) ..... is the name of Irish Stout.
  - a) Lowenbrau
  - b) Vowenbrau
  - c) Guinness.
- viii) ..... is the most famous Brandy.
  - a) Armagnac
  - b) Congnac
  - c) Oldbush Mill.
- ix) Foster is a
  - a) Australian beer
  - b) Jamaican beer
  - c) English beer.
- x) There are ..... regions in Cognac area.
  - a) six
  - b) five
  - c) ten.



# GROUP – B ( Short Answer Type Questions )

Answer any three of the following.

 $3 \times 5 = 15$ 

- 2. Discuss the various kinds of Cigars.
- 3. Vodka is a 'natural spirit' justify.
- 4. What are the principal ingredients for manufacturing beer?
- 5. Distinguish between malt whisky & grain whisky.
- 6. Write the difference between Cognac & Armagnac.

#### **GROUP - C**

#### (Long Answer Type Questions)

Answer any *three* of the following.

 $3 \times 15 = 45$ 

- 7. Define Whisky. Explain the whisky making process.
- 8. What is liqueur? Name ten liqueurs with there principal flavours and countries of origin.
- 9. Define cocktail. What is the difference between a stirred & a shaken cocktail? Write the recipe of a Gin base cocktail 'Tom Collins'.
- 10. Categorize Cocktails based on the common spirit base, the glassware & garnishes used.
- 11. Define beer. How is beer manufactured? Names the different types of beer.