

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : IV
SESSION : SP/19**

SUBJECT: HM4023 FOOD & BEVERAGE SERVICE-IV

TIME: 3 Hours

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
 2. Candidates may attempt any 5 questions maximum of 60 marks.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
-

- Q.1(a) Differentiate between single malt and single grain whisky. [2]
- Q.1(b) According to 'British System', the alcoholic strength of 'ABC vodka' is 30 Degree under Proof and 'XYZ whisky' is 22 degree over proof. Calculate the alcoholic strength of 'ABC vodka' and 'XYZ whisky' in 'American System'. [4]
- Q.1(c) Broadly explain whisky manufacturing process in pot still with suitable diagram. [6]
- Q.2(a) What are the characteristics of 'Pertsovka' and 'Jarzebiak'? [2]
- Q.2(b) Classify gin based on gran used and distillation process. Explain all of them. [4]
- Q.2(c) Broadly explain pot distilled and column distilled gin. [6]
- Q.3(a) Classify liqueur based on sweetness and alcoholic strength. Explain all of them. [2]
- Q.3(b) What are formulated condition of 'NORMAS'? [4]
- Q.3(c) Differentiate between maceration and infusion method of liqueur manufacturing. [6]
- Q.4(a) How liqueur is different than cordial? [2]
- Q.4(b) What are the different methods of making cocktail? Explain all of them. [4]
- Q.4(c) What are the bases and flavouring agents of following liqueurs? [6]
i) Avocaat ii) Crème de casis, iii) Drambuie, iv) Kahlua, v) Amatetto & vi) Grand Marnier
- Q.5(a) What are the different components of cigar? Explain all of them. [2]
- Q.5(b) What are the different types of cigars based on length and strength? Explain all of them. [4]
- Q.5(c) Write down two rum-based, two brandy-based and two tequila-based cocktails along with their recipes. [6]
- Q.6(a) Differentiate between Class-A and Class-B additives. [2]
- Q.6(b) How tobacco leaves are cured? Explain. [4]
- Q.6(c) Why following justice licenses are required? [6]
i) L1, ii) L3, iii) L19, iv) L19A, v) L13 & vi) L10.
- Q.7(a) Differentiate between occasional license and occasional permit. [2]
- Q.7(b) What are the bases of following liquor coffee? [4]
i) Irish coffee, ii) Monk coffee, iii) Calypso coffee & iv) Highland coffee.
- Q.7(c) XYZ hotel sales only Lagavulin. Selling price per unit of Lagavulin is Rs.40,000/-. Inventory records for the month of December 2018 reveal the following: [6]
Opening stock on the 1st of the month: 12 Bottles @ Rs15,100/-
Purchased on the 12th of the month: 42 Bottles @ Rs15,000/-
Purchased on the 17th of the month: 35 Bottles @ Rs 15,050/-
Purchased on the 22th of the month: 62 Bottles @ Rs 14,900/-
Purchased on the 28th of the month: 6 Bottles @ Rs 15,300/-
A physical inventory on the 31st of the month showed that 15 bottles of Lagavulin remained in stock.
According to weighted average price method; FIFO; LIFO and latest purchase price method, calculate the value of closing stock; beverage cost and beverage cost % for the month of December 2018.

:::24/04/2019 E:::