

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: IV
SESSION : SP/2019**

SUBJECT : HM4023-FOOD & BEVERAGE SERVICE-IV

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
 2. Candidates may attempt for all 30 marks.
 3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. The missing data, if any, may be assumed suitably.
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- Q1 (a) How methyl & ethyl alcohol is created chemically? [2]
(b) Alcoholic strength of Glenmorangie and Glenfidich is 25 degree over proof and 20 degree under proof respectively. Calculate the alcoholic strength of the said alcoholic beverages in American system. [3]
- Q2 (a) Differentiate single malt and single grain Scotch. [2]
(b) Classify American whiskey and explain all of them. [3]
- Q3 (a) What are the characteristics of Irish whisky? [2]
(b) How pot distilled gin is different that column distilled gin? Explain. [3]
- Q4 (a) What is Mirabelle & Slivovitz? [2]
(b) Briefly explain 'NORMAS'. [3]
- Q5 (a) Differentiate between vermouth and liqueur. [2]
(b) Briefly explain percolation method of liqueur manufacturing. [3]
- Q6 (a) Classify liqueur and explain all of them. [2]
(b) What is the base and flavouring agent of: Drambuie, Grand Marnier & Tia Maria? [3]

::: 02/03//2019 E:::