

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: IV
SESSION: SP/2020**

SUBJECT: HM212 FOOD AND BEVERAGE SERVICE - IV

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
 2. Candidates may attempt for all 25 marks.
 3. Before attempting the question paper, be sure that you have got the correct question paper.
 4. The missing data, if any, may be assumed suitably.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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Q1	(a) Differentiate between fermented and distilled beverage.	[2]	1	4
Q1	(b) Briefly explain the mechanism of pot still distillation method.	[3]	1	2
Q2	(a) Differentiate between Gay-Lussac and Sykes proof system	[2]	2	4
Q2	(b) The alcoholic strength of 'ABC' liqueur and 'XYZ' bitter is 20° OP and 30° UP respectively. Calculate the alcoholic strength of above-mentioned alcoholic beverages in American system.	[3]	2	3
Q3	(a) What are the characteristics of cognac?	[2]	3	2
Q3	(b) Classify Scotch based on malting and explain all of them.	[3]	3	2
Q4	(a) What are the different types of tequila based on maturation? Explain all of them.	[2]	3	2
Q4	(b) List out the formulated conditions of 'NORMAS'	[3]	3	1
Q5	(a) Compare vermouth and liqueur.	[2]	4	4
Q5	(b) Classify liqueur and explain all of them.	[3]	4	2

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