



Name: Roll No.:

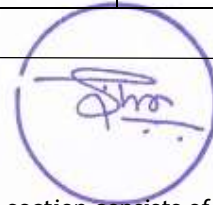
Branch: Signature of Invigilator:

Semester: IVth Date: 28/04/2022 (MORNING)

Subject with Code: HM212 FOOD AND BEVERAGE SERVICE - IV

Marks Obtained	Section A (30)	Section B (20)	Total Marks (50)

INSTRUCTION TO CANDIDATE



1. The booklet (question paper cum answer sheet) consists of two sections. First section consists of MCQs of 30 marks. Candidates may mark the correct answer in the space provided / may also write answers in the answer sheet provided. The Second section of question paper consists of subjective questions of 20 marks. The candidates may write the answers for these questions in the answer sheets provided with the question booklet.
2. The booklet will be distributed to the candidates before 05 minutes of the examination. Candidates should write their roll no. in each page of the booklet.
3. Place the Student ID card, Registration Slip and No Dues Clearance (if applicable) on your desk. All the entries on the cover page must be filled at the specified space.
4. Carrying or using of mobile phone / any electronic gadgets (except regular scientific calculator)/chits are strictly prohibited inside the examination hall as it comes under the category of unfair means.
5. No candidate should be allowed to enter the examination hall later than 10 minutes after the commencement of examination. Candidates are not allowed to go out of the examination hall/room during the first 30 minutes and last 10 minutes of the examination.
6. Write on both side of the leaf and use pens with same ink.
7. The medium of examination is English. Answer book written in language other than English is liable to be rejected.
8. All attached sheets such as graph papers, drawing sheets etc. should be properly folded to the size of the answer book and tagged with the answer book by the candidate at least 05 minutes before the end of examination.
9. The door of examination hall will be closed 10 minutes before the end of examination. Do not leave the examination hall until the invigilators instruct you to do so.
10. Always maintain the highest level of integrity. Remember you are a BITian.
11. Candidates need to submit the question paper cum answer sheets before leaving the examination hall.

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI	
(END SEMESTER EXAMINATION)	
CLASS : BHMCT	SEMESTER: IV
BRANCH : HMCT	SESSION: SP/2022
SUBJECT: HM 212 Food & Beverage Service IV	
TIME : 2 HOURS	FULL MARKS: 50

Section A: Multiple Choice Questions- All the questions are compulsory

(1X30 marks= 30 marks)

1. Which one of the following spirits is distilled by pot still distillation method?
 - A. Vodka
 - B. Armagnac
 - C. Scotch
 - D. English Gin

2. Ethyl alcohol vaporizes at _____ °C.
 - A. 68.5 °C
 - B. 78.5°C
 - C. 88.5°C
 - D. 98.5°C

3. The top most outlet in the rectifier of the patent still is known as:
 - A. Heart
 - B. Head
 - C. Leg
 - D. Tail

4. According to British system, the strength of absolute alcohol is:
 - A. 143.31° British Proof
 - B. 153.31° British Proof
 - C. 163.31° British Proof
 - D. 173.31° British Proof

5. A blend of two or more single grain Scotch whiskies from different distilleries is known as:
 - A. Blended grain Scotch whisky
 - B. Blended malt Scotch whisky
 - C. Blended Scotch whisky
 - D. Single grain Scotch whisky

6. _____ is the term for trace of whisky that sticks to the side of a glass after rolling the whisky in the glass and keeping it still thereafter.
- A. Character
 - B. Nose
 - C. Palate
 - D. Leg
7. _____ is the depth of the flavour, defined by the taste achieved by actually drinking the whisky.
- A. Character
 - B. Nose
 - C. Palate
 - D. Leg
8. According to US law _____ whiskey must be made from at least 51% corn, rest 49% could be the mixture of rye and barley.
- A. Corn
 - B. Bourbon
 - C. Rye
 - D. Maize
9. _____ whiskey is distilled three times in pot still.
- A. Irish
 - B. Canadian
 - C. Scotch
 - D. American
10. _____ vodka is made of rye and is matured.
- A. Starka
 - B. Jarzebiak
 - C. Luksusowa
 - D. Pertosovaka
11. VSOP cognac is matured for:
- A. 20-25 years
 - B. 25-40 years
 - C. 45-60 years
 - D. More than 70 years
12. Which one of the following is raspberry brandy from Alsace region of France?
- A. Kirsch
 - B. Poire Williams
 - C. Mirabelle
 - D. Framboise

13. Which one of the following is yellow plum brandy from France?
- A. Kirsch
 - B. Poire Williams
 - C. Mirabelle
 - D. Framboise
14. Which one of the tequila is matured for at least four years?
- A. Oro
 - B. Anejo
 - C. Blanco
 - D. None of the above
15. The base and flavouring agent of Gleyva are:
- A. Base- Scotch & Flavouring Agent- Herbs
 - B. Base- Brandy & Flavouring Agent- Herbs
 - C. Base- Scotch & Flavouring Agent- Honey
 - D. Base- Brandy & Flavouring Agent- Honey
16. The base and flavouring agent of Drambuie are:
- A. Base- Scotch & Flavouring Agent- Herbs
 - B. Base- Brandy & Flavouring Agent- Herbs
 - C. Base- Scotch & Flavouring Agent- Honey
 - D. Base- Brandy & Flavouring Agent- Honey
17. The base and flavouring agent of Malibu are:
- A. Base- Vodka & Flavouring Agent- Apple
 - B. Base- Rum & Flavouring Agent- Coffee
 - C. Base- Rum & Flavouring Agent- Chocolate
 - D. Base- Rum & Flavouring Agent- Coconut
18. The base and flavouring agent of Absinthe are:
- A. Base- Brandy & Flavouring Agent- Orange
 - B. Base- Brandy & Flavouring Agent- Herbs
 - C. Base- Brandy & Flavouring Agent- Cocoa
 - D. Base- Brandy & Flavouring Agent- Wormwood
 - E.
19. Which one of the following is the base of Calypso coffee?
- A. Benedictine
 - B. Brandy
 - C. Tia Maria
 - D. Bailey's Irish Cream
20. Which one of the following is the base of Monk coffee?
- A. Benedictine

- B. Brandy
- C. Tia Maria
- D. Bailey's Irish Cream

21. Which one of the following spirits is the base of 'Blue Hawaiian'?

- A. Gin
- B. Vodka
- C. Tequila
- D. White Rum

22. Which one of the following spirits is the base of 'Blue Lagoon'?

- A. Gin
- B. Vodka
- C. Tequila
- D. White Rum

23. Which one of the following liqueurs is used as modifying agent of 'Rusty Nail'?

- A. Cointreaue
- B. Grand Mariner
- C. Drambuie
- D. Malibu

24. _____ is a traditional Christmas drink where rum or brandy is used as base and milk is used as modifying agent and served in tumblers.

- A. Egg Nog
- B. Flip
- C. Highball
- D. Daisies

25. _____ License is granted to an independent restaurant approved by Department of Tourism, Govt. of India.

- A. L1
- B. L2
- C. L3
- D. L4

26. _____ License is required for retail vend of foreign liquor/beer.

- A. L1
- B. L2
- C. L3
- D. L4

27. _____ License is granted to the hotels that hold star classification and approved by the Department of Tourism, Govt. of India for service of liquor to its residents.

- A. L1

- B. L2
C. L3
D. L4
28. _____ License is required for retail vends of foreign liquor in a bar or a bar attached to a restaurant.
A. L4
B. L5
C. L19
D. L20
29. _____ License is granted for service of Liquor/Beer at a club/mess whose membership is exclusively for Government Servants and is not run on commercial lines.
A. L13
B. L19
C. L19A
D. L20
30. _____ License is required for sale of liquor at banquets.
A. L13
B. L19
C. L19A
D. L20

Section B: Short Answer Questions

1.a. Differentiate between Cognac and Armagnac.

Or (04)

1.b. Classify Scotch based on malting and explain all of them

2.a. The alcoholic strength of 'ABC' whisky is 20 degree under-proof. Calculate the alcoholic strength of 'ABC' whisky in American system.

Or (03)

2.b. The alcoholic strength of 'XYZ' vodka is 20 degree over-proof. Calculate the alcoholic strength of 'XYZ' vodka in American system.

3.a. Differentiate between 'Percolation' and 'Maceration' method of liqueur manufacturing.

Or (04)

3.b. Classify liqueur based on its sweetness and strength. Explain all of them.

4.a. Briefly explain the formulated conditions of 'NORMAS'.

Or (04)

4.b. Briefly explain any three common methods of making cocktail with examples.

5.a. Inventory records for the month of December'2021 reveal the following:

Opening inventory on the 1st of the month: 10 bottles of Taliskar @ Rs. 7800/-
Purchased on the 7th of the month: 24 bottles of Taliskar @ Rs. 8000/-
Purchased on the 15th of the month: 36 bottles of Taliskar @ Rs.7990/-
Purchased on the 26th of the month: 12 bottles of Taliskar @ Rs. 7990/-
A physical inventory on the 31st of the month showed that 22 bottles remained in stock. Selling price is Rs. 15000 per bottle.
According FIFO and Latest Purchase Price method calculate the value of closing stock, beverage cost and beverage cost%.

Or (05)

5.b. Inventory records for the month of December reveal the following:

Opening inventory on the 1st of the month: 26 bottles of Glenfidich @ Rs. 7790/-
Purchased on the 7th of the month: 54 bottles of Glenfidich @ Rs. 8100/-
Purchased on the 15th of the month: 42 bottles of Glenfidich @ Rs.7995/-
Purchased on the 26th of the month: 28 bottles of Glenfidich @ Rs. 7900/-
A physical inventory on the 31st of the month showed that 32 bottles remained in stock. Selling price is Rs. 15500 per bottle.
According LIFO and Average weighted price method calculate the value of closing stock, beverage cost and beverage cost%.
