

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: DECEMBER 2022**  
**FOURTH SEMESTER**

**C/CB**  
**60:40**

**Subject : - Food and Beverage Service - IV (HT18-124412)**

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**Date: 12/12/2022**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

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**Instructions:** 1) Each question carries 10 marks.  
2) Attempt any 06 questions.  
3) Draw neat labeled diagrams wherever necessary.

- Q. 1. Explain the following terms in one sentence. (10)**
1. Fenny
  2. Corkscrew
  3. Molasses
  4. Framboise
  5. Cocktail
  6. Tennessee whisky
  7. Pool bar
  8. Plymouth gin
  9. Jigger
  10. Calvados
- Q. 2. Define whisky? Explain the manufacturing process of whisky? (10)**
- Q. 3. Differentiate between Cognac and Armagnac (10)**
- Q. 4. a. Explain the parts of liqueurs? (05)**  
**b. Classify the Gin into different types? (05)**
- Q. 5. List down the Whisky, Vodka, Rum, Gin & Tequila base cocktails and there ingredient only -( 2 each) (10)**
- Q. 6. List down and draw any 10 equipments used in the bar? (10)**
- Q. 7. Explain the types of Rum with brand names (10)**
- Q. 8. a. Write down the brand names of Single Malt and Scotch whisky(5 each) (05)**  
**b. Explain the methods of mixing cocktails? (05)**
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