

24511

21222

3 Hours / 70 Marks

Seat No.

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15 minutes extra for each hour

- Instructions :**
- (1) All Questions are *compulsory*.
 - (2) Illustrate your answers with neat sketches wherever necessary.
 - (3) Figures to the right indicate full marks.
 - (4) Assume suitable data, if necessary.
 - (5) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

Marks

1. Attempt any FIVE of the following :

10 × 1 = 10

- (a) Define the term spirit with one example.
- (b) Name any four International Vodka Brands.
- (c) Enlist any four Aperitifs.
- (d) Enlist any eight bar equipments.
- (e) Name four methods of mixing cocktails.
- (f) Define term liqueurs.
- (g) Enlist any four types of Buffet.

2. Attempt any THREE of the following :

12

- (a) Draw the functioning of patent still method of distillation and name the famous spirits made by patent still method.

- (b) Explain the following spirits in short (any 2) :
 - (i) Silvortiz
 - (ii) Schnapps
 - (iii) Calvados
- (c) Describe in short parts of Bar.
- (d) List different types of mocktails with one example each.

3. Attempt any THREE of the following :

12

- (a) Elaborate the following :
 - (i) Dry vermouth
 - (ii) Campari
 - (iii) Dubbonet
 - (iv) Cointreau
- (b) List and explain any four factors affecting to plan buffets.
- (c) Explain any two popular cocktails made from Tequila with their garnishes.
- (d) Describe the manufacturing process of Brandy in the form of flow chart.

4. Attempt any THREE of the following :

12

- (a) Explain the following liqueurs :
 - (i) Chartreuse
 - (ii) Tia Maria
 - (iii) Curacao
 - (iv) Grand Marnier
- (b) Illustrate the procedures carried out while opening a bar.

- (c) Elaborate the importance of function prospect in Banquet.
- (d) Mention the whiskey production countries and explain types of whiskeys.
- (e) Explain any four brand names of liqueurs with its origin and flavour.

5. Attempt any TWO of the following :

12

- (a) Explain the manufacturing process of Gin.
- (b) Define cocktail and explain any two famous cocktails made using champagne.
- (c) Prepare a function prospectus for a banquet function of destination wedding of 250 pax.

6. Attempt any TWO of the following :

12

- (a) Distinguish between pot still and patent still methods of spirit making.
 - (b) Suggest sequence of food and buffet equipment required for the Birthday Party of 100 pax.
 - (c) Explain different types of Bar.
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