

24511

22232

3 Hours / 70 Marks

Seat No.

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- Instructions :**
- (1) All Questions are *compulsory*.
 - (2) Answer each next main Question on a new page.
 - (3) Figures to the right indicate full marks.
 - (4) Assume suitable data, if necessary.

Marks

- 1. Attempt any FIVE of the following : (2 Marks each) 10**
- (a) Explain British proof.
 - (b) Name any four brands of Indian Whiskey.
 - (c) Write a short note on Fingure buffet.
 - (d) Explain the VS & XO in brandy grading system.
 - (e) Differentiate between French & Italian vermouth.
 - (f) Write the flavour of Tia-Maria & Cointreau.
 - (g) Enlist any four Glassware used in the bar for cocktail serving.
- 2. Attempt any THREE of the following : (4 Marks each) 12**
- (a) Explain any two liquor making process.
 - (b) Write down the opening duties in Bar.
 - (c) Explain the manufacturing process of Gin.
 - (d) Write any two standard Mocktail with recipe.



- 3. Attempt any THREE of the following : (4 Marks each) 12**
- (a) Draw & explain pot still method of distillation.
 - (b) Explain the following terms :
 - (i) Arrack
 - (ii) Clavados
 - (iii) Punt-e-mes
 - (iv) Campari
 - (c) Differentiate between Cognac & Arbagnac.
 - (d) Draw the Hierarchy chart of Bar dept & write any four duties of Barman.
- 4. Attempt any THREE of the following : (4 Marks each) 12**
- (a) Draw any four formal Banquet setup.
 - (b) Write any four brands of Vodka & Gin each.
 - (c) Write any four brands of Whiskey & Rum each.
 - (d) Write & explain any four methods of making cocktail.
 - (e) Define A  ritif. Explain the service of A  ritif is short with suitable example.
- 5. Attempt any TWO of the following : (6 Marks each) 12**
- (a) Write any three Vodka base Cocktail Recipe with Garnish.
 - (b) Explain various parts of Bar.
 - (c) List down various points to be considered while planning outdoor catering.
- 6. Attempt any TWO of the following : (6 Marks each) 12**
- (a) Prepare function prospectus for Cipla company 50 pax conference with Breakfast, Lunch & High tea. (Assume suitable data)
 - (b) Explain manufacturing process of Whiskey.
 - (c) Write down the base spirit of following cocktails :
 - (i) Manhattan
 - (ii) Margarita
 - (iii) Bloody Mary
 - (iv) Daiguri
 - (v) Old fashioned
 - (vi) Pina-Colada
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