

School of Hospitality**Bachelor of Hotel Management
Semester End Examination - Jul 2024****Duration : 180 Minutes
Max Marks : 100****Sem IV - I1UB402B - F and B Service Operations**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | List down types of Whiskies. | K1(2) |
| 2) | Summarize the term Pot Still. | K2(4) |
| 3) | Illustrate the term Liquour in comparison to the Liquor. | K2(6) |
| 4) | Choose any 6 Non-Alcoholic Bevergaes and explain them with suitable brand names. | K3(9) |
| 5) | Identify the different ingredients used in beer making process along with Pasturization Process and meaning of Draught Beer. | K3(9) |
| 6) | Interpret any 5 Liquour names on the bases of their origin. | K5(10) |
| 7) | Analyze the wine menu of a restaurant on the bases of wine classification. | K4(12) |
| 8) | Explain the term Gin and mention it's types with suitable examples of each type. | K5(15) |
| 9) | Evaluate the term 2nd Fermentation and mention the entire process of the same. | K5(15) |
| 10) | Describe the differences between single malt whiskey, blended whiskey, and bourbon. Include details about their production processes, flavor profiles, and ideal serving methods along with whiskey making process. | K6(18) |