Dr. Babasaheb Ambedkar Open University
Term end Examination July - 2016

Course	**: BBAHT**		
Subject Code	**: BBAHT – 304 (Old)**	**Max. Marks**	**: 70**
Subject Name	**: Advance Service Techniques**	**Duration**	**: 3 Hours**
Date	**:**	**Time**	**:**

SECTION - A

Answer the following (Any three) (30)

1. Define Cocktail and explain various types of Cocktail in detail.
2. What do you mean by liqueurs? Write down the classification of liqueurs.
3. Explain whisky making procedure and distinguish between malt whisky and grain whisky.
4. Explain wine making procedure of still wine.
5. What is Gueridon service? Explain specialised equipments required for Gueridon service.

SECTION - B

Answer the following (Any four) (20)

1. Write a short note on Patent Still.
2. What do you mean by spirit?
3. Explain the parts of Cigar.
4. Explain wine faults.
5. Write a short note on Wine labelling.
6. Name the different types of Beer.

SECTION C

A. MCQ (2X5) (10)

1. The plant which produces wine-
a) Coconut b) Grapes c) Banana d) Mango
2. The wines that are strengthened by the addition of natural spirit or the grape spirit-
a) Fortified Wine b) Organic Wine c)Sparkling Wine d) Aromatized wine
3. Which is made by fermenting and distilling molasses?
a) Whisky b) Gin c) Rumd) All of these
4. An apparatus used in the distillation of alcoholic beverage-
a) Still b) Neat c) Peat d) Must
5. A bartending tool used to measure liquer-

SAMPLE QUESTION PAPER

a) Jiggers b) Strainer c) Strainer d) Pourers

True or False (1 Mark Each) **(10)**

1. Define Fermentation.
2. Bloody Mary is a Vodka based cocktail.True/False
3. Yeast is the micro organism that is responsible for fermentation in beer. True/False
4. Red wines are made by leaving the skin of the _____ grapes in contact with the _____ throughout the fermentation process.
5. Taquila was first produced in the _____ century near the location of the city of _____.

SAMPLE QUESTION PAPER