

G 8481



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Reg. No.....

Name.....

**BACHELOR OF HOTEL MANAGEMENT DEGREE
EXAMINATION, JANUARY 2026**

Fifth Semester

ADVANCED FOOD AND BEVERAGE SERVICE—I

(2017–2019 Admissions – Supplementary/2014–2016 Admissions – Mercy Chance)

Time : Three Hours

Maximum Marks : 80

Part A

*Answer **all** questions.
Each question carries 1 mark.*

1. What is a speed rack ?
2. Explain the use of a garnish container.
3. What is patent still distillation ?
4. What is absinthe ?
5. What is the difference between a spirit and a liqueur ?
6. Name any two popular French liqueurs.
7. How does open kitchen concept support Gueridon service ?
8. Define trolley service.
9. What is the wrapper in a cigar ?
10. What is the filler in a cigar ?

(10 × 1 = 10)

Part B

*Answer any **eight** questions.
Each question carries 2 marks.*

11. Differentiate between Front Bar and Back Bar.
12. What are the functions of an under bar ?
13. Write short notes on brandy and its popular brands.
14. Explain the characteristics of fenny and arrack.
15. What is American proof spirit ?

Turn over





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16. What is Sambuca ?
17. Name any two methods of producing liqueurs ?
18. Write short notes on bean and kernel liqueurs.
19. What precautions should be taken during flambé service.
20. Name any four types of trolleys used in Gueridon service.
21. What is a humidor ?
22. What is pipe tobacco ?

(8 × 2 = 16)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Define cocktail and mention its parts.
24. What are the functions of a base in a cocktail ?
25. Write short notes on absinthe, ouzo and aquavit.
26. Explain the characteristics of fenny and arrack.
27. Explain the colour, flavor and origin of any four popular liqueurs.
28. Define liqueurs and explain their history and development in detail.
29. Define Gueridon service and explain its features.
30. Explain the advantages and disadvantages of Gueridon service.
31. Explain the parts of a cigar and discuss the care and storage of cigar.

(6 × 4 = 24)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

32. Give two recipes for Vodka Base, Tequilla Base and Brandy Base Cocktail.
33. Discuss the production methods, characteristics and popular brand of Whisky.
34. Write a detailed essay on the importance, classification and international popularity of liqueurs.
35. Describe in detail the processing of tobacco, including curing and fermentation methods.

(2 × 15 = 30)

