

Roll No.

BHM–203

Food and Beverage Service Operation

Bachelor of Hotel Management (BHM–11/16)

Second Year, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Attempt the questions contained in these Sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Explain the *five* phases of food and beverage control cycle.
2. What Gastronomic points should be keep in mind while planning menu ? Explain with examples.
3. Explain Malt Whisky production with the help of flow chart.
4. What is Bar ? Explain the functions of various parts of bar.

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. Explain different types of liqueurs.
2. Write a short note on new world wines.
3. Differentiate between pot still and patent still.
4. Define proof and explain different types of proof.
5. Explain *four* different types of Tea.
6. State the functions of Menu.
7. What are the various records maintained in bar for control purpose ? Explain.
8. Explain any *four* styles of Lager beer.

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half $\frac{1}{2}$ mark each. All the questions of this Section are compulsory.

State True *or* False :

1. Solera system is used for maturing table wines.
2. Bottle conditioned beers are known as sediment beers.
3. If Martini is garnished with pearl onion, it becomes Gibson.
4. Egg nogg is a traditional Christmas drink.

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5. Super menu is a light evening meal mostly taken before dinner, during evening social events.
6. Caviars are served as hors d' oeuvres.
7. Char mat method is used for the manufacturing champagne.
8. Sun curing method is suitable for making cigar.
9. Tea is prepared from tropical evergreen bush called *Camellia sinesis*.
10. The height of bar is normally 42 inches.

