

P-802

Total Pages : 3

Roll No.

BHM-502BT

Food and Beverage Service Management-I

Bachelor of Hotel Management (BHM-17)

5th Semester Examination, 2023 (June)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answer to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

SECTION-A

(Long Answer Type Questions)

Note : Section 'A' contains Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

- 1.** Draw the layout of Bar and describe Front Bar, Back Bar, Under Bar and Over Bar in detail.

2. Describe principle white grape (at a least 5) and red grape (at a least 5) varieties of world in detail.
3. List the ingredients used in making of Beer and explain the role of each ingredients in detail.
4. Define wine? Classify wine with suitable examples.
5. Explain process of making spirit using pot still method with suitable illustrations.

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 any Four (04) questions only. (4×4=16)

1. List various scales used for measuring strength of alcoholic beverages and explain each of them.
2. Write a short note on 'Vodka'.
3. List the various types of bar on the basis on of Theme and Ambience and explain them.
4. List various small tool used in bar and explain any four of them.

5. Explain the following (any *Two*) :
- (a) Mechanical Harvesting.
 - (b) Chaptalization.
 - (c) Racking.
6. Write a note of 'Service of Beer'.
7. Write short note on "Rum".
8. Write a note on "Patent Still Method."
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