

P-806

Total Pages : 3

Roll No.

BHM-602BT

Food & Beverage Service Management-II

Bachelor of Hotel Management (BHM)

6th 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.** Name the important wine producing region of France. Explain the wines from Burgundy and Bordeaux region of France.

2. Explain the Wine Laws of the USA. Write a detailed note on wines of California.
3. Discuss in detail the various types of liquor licensed required to operate the bar.
4. What are major points to be consider while designing the Bar Menu? Explain in detail with suitable examples.
5. Explain the beverage receiving procedure followed in the purchase department of a 5 star hotel.

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. Classify wine on the basics of colour.
2. What is fermentation?
3. What is blending?
4. Write a note on Indian wines.

5. Explain the guidelines of hygiene and safety in Bar.
 6. Write a note on "Layout of bar".
 7. What is BAC?
 8. Write a short note on the challenges a bartender face while performing his/ her duties in Bar. Discuss the interpersonal relationship for a Bartender.
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