

Roll No.

BHM–203

Food and Beverage Service Operation

Bachelor of Hotel Management (BHM–11/16)

Seond Year, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to 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. Write an essay on Beverage-Sales control.
2. Explain the factors influencing the characteristics of wines.
3. Explain the different methods of curing Tobacco and explain different parts of Cigar.
4. Explain various types of menus available in a hotel.

(B-80) P. T. O.

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. Write short note on "HACCP".
2. Explain the elements of cost with examples.
3. List the possible frauds that the dishonest bar staff may indulge in.
4. Explain various methods of making cocktails.
5. Explain various styles of Rum.
6. Write short note on "Fortified Wines".
7. What are the operational aspects to be considered while planning the menu ?
8. Write down the French Classical Course in (French and English) sequence.

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.

Indicate whether the following are True *or* False :

1. Gay-Lussac scale is used in Britain and Common Wealth Countries.
2. *Sacchoromyces cerevisiae* is the yeast used traditionally in the production of bottom fermented beer.
3. Malt means germinated cereal.

4. Blush wine is the new style of Rose' wine.
5. Isinglass is a fining agent.
6. Bloody Mary is a Vodka based Cocktail.
7. Darjeeling Tea is a strong, full bodied and malty flavoured drink.
8. Jiggers is a metal device for measuring liquor.
9. Plat du Jour means speciality of the day.
10. In A'la Carte menu, guest satisfaction level is high.