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Roll No.

BHM – 203

Food and Beverage Service Operation

Bachelor of Hotel Management

(BHM- 11/16)

Second Year, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

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P. T. O.

(2)

1. What do you understand by the term 'Menu'. Discuss the various types of menu available in the Hotel plan a few course table de Hote menu and draw the cover layout of your suggest menu with correct labelling.
2. Define and explain the method of production of any two of the following :
 - (a) Scotch Whisky
 - (b) Cognac
 - (c) Champagne
3. Develop an effective method of controlling bar sale to earn maximum revenue and control losses.

(3)

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

1. Name five proprietary liquor along with base spirit, country or origin and pre dominant flavour.
2. As wine waiter suggest a classic Mocktail to guest. Give the recipe and method of preparation.
3. Differentiate between pot still and patent still in brief.

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(4)

4. List any ten frauds which may be carried out at a Bar by the staff or guest.
5. Write name of any ten Bar equipment and give uses of each.
6. Discuss the advantages of having F & B control dept. in a hotel.