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## **BHM – 502 AT**

**Regional Cuisine of India - I**

**Bachelor of Hotel Management**

**(BHM- 17)**

**5<sup>th</sup> Semester, Examination-2019**

*Time : 3 Hours*

*[Maximum 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. **(2×10=20)**

1. Draw the organization structure of Bar and list the duties and responsibilities of Bar Manager and Bartender.

(2)

2. Classification of Wines with suitable example on following basis.
- By Colour
  - By Characteristic/ Nature
  - By Taste
  - By Year
  - By Body
- 3 Explain the process of making spirits using Pot Still method with suitable illustration and list the advantages and disadvantages of this method.

**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. **(4×5=20)**

(3)

- Write a note on 'Patent Still Method'.
- Write a short note 'Rum'.
- List the various types of Bar on the basis of function and explain them.
- List various Equipment used for washing and waste disposal in bar and explain any two of them.
- Explain the following (any two) :
  - Noble Rot
  - Grey Rot
  - Black Rot
- Write a note on 'Glasses used in serving Beer'.