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Roll No.

BHM – 502 AT

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM- 17)

5th Semester, 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. Draw the organization structure of Bar and list the duties and responsibilities of Bar Manager and Bartender.
2. Classification of Wines with suitable example on following basis.
 - a) By Colour
 - b) By Characteristic/ Nature
 - c) By Taste
 - d) By Year
 - e) By Body
- 3 Explain the process of making sprits using Pot Still method with suitable illustration and list the advantages and disadvantages of this method.

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(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. Write a note on 'Patent Still Method'.
2. Write a short note 'Rum'.
3. List the various types of Bar on the basis of function and explain them.
4. List various Equipment used for washing and waste disposal in bar and explain any two of them.

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P. T. O.

(4)

5. Explain the following (any two) :
 - a) Noble Rot
 - b) Grey Rot
 - c) Black Rot
6. Write a note on 'Glasses used in serving Beer'.