

S-934

Total Pages : 3

Roll No.

BHM-502BT

Food & Beverage Service Management-I

Bachelor of Hotel Management (BHM)

5th Semester Examination, 2022 (Dec.)

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.

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. Draw a chart of different types of alcoholic beverages along with examples. Explain the chart.

2. Explain the step by step manufacturing process of beer. List five international beers with country of origin.
3. Describe the production process of liqueurs. Name any three herb flavor liqueurs, their base spirit, colour and the country of origin.
4. Define Wine. Also, describe the procedure of making wine with suitable illustrations.
5. Explain the process of manufacturing Tequila.

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. List the duties and responsibilities of a Bar Manager.
2. Define Beer. What are different types of beer?
3. What factors affect the quality of wine?
4. What are the various types of spirits?

5. Define Vodka. Name three popular flavoured Vodka.
 6. Differentiate between Cognac and Armagnac.
 7. What is viticulture?
 8. Write short notes on "Pot still process".
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