

## **BHM–203**

### **Food and Beverage Service Operation**

Bachelor of Hotel Management (BHM-11/16)

Second 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. 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. What are the basic types of menu ? Write down their characteristics, advantages and limitations.
2. How do you classify Non-alcoholic beverages ? Give *four* examples of each. Also state the points to be observed while making coffee.
3. Explain the factors influencing characteristics of wine.
4. Explain the role of each ingredient in the production of beer.

**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. Explain different type of Gin.
2. Write a short note on storage of cigars.
3. Explain the components of cocktail.
4. Explain the elements of cost with examples.
5. What is fermentation ? What are necessary for fermentation process ? Explain the role of each.
6. Differentiate between Cognac and Armagnac.
7. List the possible frauds that the dishonest bar staff may indulge in.
8. What is Mezcal ? How is it different from Tequila ?

**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.

State whether True *or* False :

1. Puerto Rican rums are light bodied rums. (True/False)
2. VSOP termed cognacs means minimum 10 year old.  
(True/False)
3. Ale means bottom fermented beer. (True/False)
4. Capitalization means addition of sugar to must.  
(True/False)

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5. Viticulture refers to the method of making wine.  
(True/False)
6. Labor cost is the amount spent on staff in cash and kind.  
(True/False)
7. California menu is a round the clock service menu card.  
(True/False)
8. Cigars and cigarettes are passed around in sorbet course.  
(True/False)
9. Coffee beans are roasted at 205 degree centigrade for light color.  
(True/False)
10. Skimmed milk means milk with no fat. (True/False)

