

BHM-203

Food and Beverage Service Operations

Bachelor of Hotel Management (BHM-11/16)

Second Year, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into 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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

- 1.** Explain the objectives of F&B control and also discuss the special problems faced in F&B controls.
- 2.** Compile a Four Course French Menu giving choice amongst the Courses.

3. What is sparkling wine ? What are the various methods of making sparkling wine ? Explain methode champenoise.
4. Give the recipe and the method of making any five Gin based cocktails.

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. Explain menu as a sales tool.
2. Describe different types of bar.
3. What are the reasons for bitter, weak and flat coffee ?
4. How do you classify alcoholic beverages ? Explain with examples.
5. List four principal white grapes and explain their characteristics.
6. Explain the role of each ingredient in the production of beer.
7. Explain the styles of scotch whisky.
8. Explain the safety measures to be taken at various stages of food service operations.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

State true or false.

1. Extensive choice is offered in table and hôte menu.
 2. Caper sauce is served as accompaniment with boiled mutton.
 3. Californion menu is a round the clock service menu card.
 4. Brazil is the number one coffee producing country in the world.
 5. Aerated drinks are served in Tom Collins.
 6. Patent stills need frequent cleaning and refilling.
 7. Still wines are also termed as heavy wines.
 8. Carlsberg beer produced in USA.
 9. Grappa is a spirit from Italy.
 10. Claro refers to black wrapper.
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