

Roll No.

BHM–203

Food and Beverage Service Operation

Bachelor of Hotel Management (BHM–11/16)

Second Year, Examination, 2017

Time : 3 Hours

Max. Marks : 30

Note : This paper is of **thirty (30)** 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 seven and half $7\frac{1}{2}$ marks each. Learners are required to answer *two* (02) questions only.

1. Write an essay on Beverage Sales Control.
2. What are the basic types of menu ? Write down their characteristics, advantages and limitations.
3. What is Distillation ? What are the methods of Distillation ? Explain.
4. What is Sparkling Wine ? What are the various methods of making sparkling wine ? Explain methode Champenoise.

Section-B

(Short Answer Type Questions)

Note : Section 'B' contains eight (08) short answer type questions of two and half $2\frac{1}{2}$ marks each.

Learners are required to answer *four* (04) questions only.

1. What is Fermentation ? What are the necessary for fermentation process ?
2. Differentiate between Cognoc and Armagnoc.
3. Write any *five* international brands of vodka and flavoured vodka.
4. What are the points to be noted while making cocktail ?
5. Explain the different methods of tobacco curing process.
6. An effective control system is necessary for maximising Food & Beverage Sales. How do KOT contribute in achieving this ?
7. Illustrate the importance of hygiene and sanitation in F & B Service Operations.
8. Explain the different parts of Bar.

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.

Fill in the blanks :

1. Chinese tea or Green tea is best served
(without sugar and milk/with sugar and milk)

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2. Cyclic menu is followed in
(coffee shop/industrial canteen)
 3. Ethyl alcohol evaporates at (70°C/78.5°C)
 4. Scotch malt whisky is made from (Barley/Wheat)
 5. Wine is obtained from fermented (Apples/Graps)
- Write True/False :
6. Coffee still is decaffeinated coffee.
 7. Wine is served in Paris Goblet.
 8. The standard recipe helps to calculate the cost per portion of a dish accurately.
 9. All sparkling wines are champagne.
 10. Net profit means sales—Food cost.

