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Roll No. ....

**D-172**

**B.H.M. EXAMINATION, Dec. 2018**

(Fourth Semester)

(Old Scheme) (Re-appear Only)

(BHM)

BHM204

FOOD AND BEVERAGES SERVICE  
OPERATION

*Time : 3 Hours]*

*[Maximum Marks : 70*

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Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

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**Note :** Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(3-14/16)M-D-172

**P.T.O.**

### **Unit I**

1. Give layout plan of Bar of a five star hotel and explain the various principles to be considered while planning layout of bar.
2. What are different types Bars ? Explain the characteristics of each.

### **Unit II**

3. Explain the important points to be considered while serving wine and also write down the steps involved in serving white wine.
4. What is Sparkling wine ? Describe the different methods of making sparkling wine.

### **Unit III**

5. What are basic types of beer ? Explain the process of making beer.
6. Differentiate between Cider and Perry. Give the types and methods of preparation of Cider.

### **Unit IV**

7. What is Liqueur ? How is it different from Sprints and explain the manufacturing process of Liqueur.
8. Write notes on the following :
  - (a) Differentiate between Irish Whisky and Scotch Whisky
  - (b) Production process of Cognac.