

D172

B.H.M. EXAMINATION, 2020

(Fourth Semester)

(Old Scheme) (Re-appear Only)

(BHM)

BHM204

FOOD AND BEVERAGES SERVICE OPERATION

Time : 3 Hours]

[Maximum Marks : 70

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.

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

Unit I

1. What is Bar operation ? Illustrate various types of Bars.
2. Write notes on BOT and Bar Menu.

Unit II

3. What is wine ? Discuss the classification of wines.
4. Discuss the manufacturing process of Red wine and also explain its storage.

Unit III

5. What are the main ingredients used in Indian beers also give important international brands of beers.
6. Write a descriptive note on types of beers and Perry.

Unit IV

7. What is liqueur ? Elaborate various types of liqueurs.
8. What are various spirits ? Explain the production process of Vodka.