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BHY-033

## **BACHELOR IN HOTEL MANAGEMENT (BIHM)**

00840

## **Term-End Examination**

## December, 2013

## **BHY-033: BEVERAGE MANAGEMENT**

Time: 3 hours Maximum Marks: 100

**Note:** (i) Attempt any five questions.

- (ii) All questions carry equal marks.
- Write an essay on 'Tea-Types & Preparation 20 Methods'
- 2. Write notes on:

5x4 = 20

- (a) Green Tea
- (b) Coffee
- (c) Beverage
- (d) Aerated Drinks
- 3. Write in short about Introduction & Service of :
  - (a) Beer

5x4 = 20

P.T.O.

- (b) Whiskey
- (c) Brandy
- (d) Vodka
- 4. Write a detailed note on 'Alcoholic Beverages'. 20 Their Classification & Services.
- 5. What are the various Types of Wines? Explain 20 in detail with special emphasis on Champaign.

6. Write short notes on: 5x4 = 20(a) Sparkling Wines (b) Rose Wine (c) Herbal Wines (d) Factors influencing the quality of wine Write in detail about Wines of: 7. 5x4 = 20(a) France (b) Italy (c) India (d) Storage & Service of Wine 8. A friend of yours, who is having a keen interest 20 in Beverages, has approached you, for information about Wine & Food Harmony. Explain in view of above the Food & Wine Harmony - Do's & Don'ts 9. Write notes on: 20 Liqueurs (a) (b) **Aperitifs** What do you understand by Tequila? How it is 20 10. different from wines? Also elaborate on the Distinctive Features of Tequila & its serving style.