

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

*Note : Attempt **any five** questions. All questions carry **equal** marks.*

1. Define the term 'Beverage'. Explain its types. 20
2. Write short notes on : 5x4
 - (a) Golden Rules for making tea.
 - (b) Characteristics of Good Coffee.
 - (c) Aerated drinks and its significance.
 - (d) Tequila Production.
3. Define Alcoholic Beverages. Discuss its classification. 20
4. Discuss the image factor of a draught beer, bottled beer and a canned beer. 20
5. Write in detail on the production of malt and grain whisky. 20
6. What are the major factors that influence quality of wine ? Discuss. 20

7. Write detail note on **any two** : **10+10**
- (a) Vine Disease
 - (b) Spirit Production Method
 - (c) Types of Brandy
8. Why is wine never filled to the top of the Glass ? **20**
What are the different types of glasses used for service of wine ?
9. How do a Bordeaux Bottle, a Burgundy Bottle, a **20**
German Bottle differ in shape ?
10. Explain the process of sherry production. **20**
-