

BACHELOR IN HOTEL MANAGEMENT (BIHM)**Term-End Examination****December, 2015****BHY-044 : FOOD AND BEVERAGE
MANAGEMENT***Time : 3 hours**Maximum Marks : 100*

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

1. (a) List and explain the factors to be considered while planning an F and B outlet. **10+10=20**
(b) List any five heavy duty and any five light equipments required in an F and B outlet.
2. Give the recipes for the following cocktails and mixed drinks (**any four**) : **4x5=20**
 - (a) Martini (b) Manhattan
 - (c) Tom Collins (d) PIMMS No. 1
 - (e) Bacardi (f) Bloody Marry
3. (a) Enlist various types of trolleys used for gueridon service in a restaurant and explain each. **10+10=20**
(b) Make a neat sketch of any two types of trolleys used in gueridon service with label.
4. Planning and organisation are very important **20**
aspects of the success of buffet service. Discuss in detail.

5. (a) List different types of bars. 5+15=20
 (b) List the opening and closing duties of a bartender.

6. Explain **any five** of the following : 5x4=20
 - (a) Standard operating procedures
 - (b) Toasting
 - (c) Convention
 - (d) Trade fair
 - (e) Break fast buffets
 - (f) Outdoor catering
 - (g) Equipment used for gueridon service

7. Give the recipe of the following items prepared on the gueridon trolley : (**any two**) 2x10=20
 - (a) Crepe Suzette
 - (b) Banana Au Rhum
 - (c) Steak Diane

8. To make an attractive and pleasing cocktail a bartender has to maintain a certain standard operating procedures list the points to be noted/ kept in mind for making such a cocktail. 20

9. (a) Discuss in detail about various types of Cigars and cigarettes. 10+10=20
 (b) List five brands each of national and international Cigars and cigarettes.

10. What is function prospectus ? Explain in detail. 20
 Draw a neat sketch of the same.