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BHY-033

BACHELOR IN HOTEL MANAGEMENT (BIHM) Term-End Examination

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December, 2017

BHY-033: BEVERAGE MANAGEMENT

Time: 3 hours Maximum Marks: 100 Note: (i) Attempt any five questions. (ii) All questions carry equal marks. 1. Define and classify Beverages. Discuss aerated 20 drinks with examples. 2. Write notes on any two: 2x10=20Vodka production. (a) Factors affecting quality of wine. (b) (c) Different types of wine glasses with diagrams. 3. What are the distinguished features of Alcoholic 20 Beverages? 4. Define Whisky. What is the difference between 20 malt and grain whisky? Explain in detail about the types of service style of whisky. 5. Define and classify wine. Explain the process of 20 sparkling wine production in detail. 6. Explain in detail about Beer; its types and 20 manufacturing process.

- 7. Define Brandy along with its characteristics. 20 Explain the production procedure of Brandy.
- 8. Define Vermouth. Discuss the different types of Vermouth, along with their service style.
- 9. Write in detail about the wines of: 2x10=20
 - (a) Spain
 - (b) Australia
- 10. What are liqueurs? Discuss in detail about its 20 flavour and colour.