

00124

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

Term-End Examination

December, 2017

**BHY-044 : FOOD AND BEVERAGE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : All questions carry equal marks.

Attempt any five questions.

1. What is Gueridon Service ? What are the different types of trolleys used in Food and Beverage department ? 20

2. Elaborate with a flow diagram number of food and beverage personnels to be engaged during a full State Banquet of approximately 200 people. Justify. 20

3. What is the difference between banquet service and restaurant service ? Which one is more cost effective and why ? 20

4. Explain any four : 5x4=20
 - (a) Auditorium Setting
 - (b) Fish bone setting
 - (c) Hollow Set up
 - (d) Standing Cocktail
 - (e) Interview set up

5. Mention any top 5 brands / types of Cigars. What are the three different elements of a Cigar ? 20
6. Describe in detail Cocktail bar equipment, garnishes and decorative accessories of full service bar in a speciality restaurant. 20
7. Discuss five classic cocktail recipes based on Rum. 20
8. Plan a menu for a themed dinner of 500 people attending a wedding. Justify. 20
9. Explain (100 words each) : 5x4=20
(a) Liqueurs any four
(b) Cordials
(c) Bitters
(d) Non - alcoholic flavoured syrups
(e) Aperitifs
10. Discuss Important rules of mixing mocktails. Give recipes of any five classical mocktails. 20
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