

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2012

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. What do you understand by Beverages ? How do we classify them ? Discuss in detail about Tea.
2. Write in detail about 'Coffee'. What are the various types of coffee preparations ? Explain in detail about any two coffee preparations.
3. What are Alcoholic beverages ? Discuss in detail about manufacturing process of Beer.
4. Write in detail about different types of Whisky.
5. Explain in detail about manufacturing of Champagne.

6. What do you understand by wines ? How do we classify them ? Explain the various factors that influence the quality of wines.
 7. Discuss in detail about wines of France.
 8. Write notes on
 - (a) Food and Wine Harmony
 - (b) Wine glasses and equipments
 9. What do you understand by liqueurs ? How are they prepared ? Pen down any five various types of liqueurs you know and their distinctive features.
 10. Write notes on :
 - (a) Aperitifs
 - (b) Sherry
 - (c) Tequila
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