

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2013**

**BHY-033 : BEVERAGE MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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*Note : (i) Attempt **any five** questions.*

*(ii) All questions carry **equal** marks.*

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1. Define Beverage. How do we classify them ? **20**  
Write in detail about Coffee.
  
2. Write notes on : **20**  
(a) Tea  
(b) Aerated Drinks
  
3. Write in detail about Whisky and its manufacture. **20**
  
4. Write notes on : **20**  
(a) Rum  
(b) Vodka
  
5. Write in detail about : **20**  
(a) Sparkling wines  
(b) Table wines

6. Differentiate between Wine and Vine. Explain the term Viniculture. Write in detail about Wine Production Process. 20
  7. Enlist any ten glasses used in a bar. Give their capacities and usage. 20
  8. Write notes on : 20
    - (a) Food and Wine Harmony
    - (b) Indian Wines
  9. Explain in brief about : 20
    - (a) Liqueurs
    - (b) Aperitifs
  10. Write in detail about storage and service of Red Wine. 20
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