

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2014

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

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

1. Write an essay on beverages and their 20 classification. Elaborate in detail on 'Coffee'.

2. Write notes on : 5x4=20
 - (a) White Tea
 - (b) Irish Coffee
 - (c) Refreshing Drinks
 - (d) Aerated Beverages

3. Write in short about : 5x4=20
 - (a) Beer - Types and Service
 - (b) Hops
 - (c) Production of Spirits
 - (d) Gin - Production and Service

4. What do you understand by 'Alcoholic 20 Beverages'? How do we classify them? Explain in detail about service of Whisky and Vodka.

5. What is the difference between Vine and Wine ? 20
How do we classify Wines ? Explain in detail with special emphasis on Wines of France.
6. Write short notes on : 5x4=20
(a) Wine Production
(b) Five varieties of White Grapes
(c) Red Wines
(d) Servicing of Wine
7. Write in detail about Wines of : 20
(a) France
(b) Portugal
8. A friend of yours, who is having a keen interest 20
in Beverages, has approached you, for information about service of Wine. Explain in detail about the Glasses, used and service tools for serving wines also supplement it with Food and Wine Harmony aspects.
9. Write note on : 5x4=20
(a) Cider and Sherrey
(b) Liqueurs
(c) Calvados
(d) Vermouth
10. What do you understand by Liqueurs ? How it is 20
different from Wines ? Also elaborate on the Distinctive Features of Liqueurs on the basis of country of origin and its serving style.
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