

BACHELOR IN HOTEL MANAGEMENT (BIHM)

00214

Term-End Examination

June, 2014

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

Time : 3 hours

Maximum Marks : 100

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

1. Define cocktail. Explain the rules of mixing cocktails. 20
2. (a) Classify cigars on the basis of their size and colour of the wrapper. 15+5
(b) Name five international cigarette brands.
3. Explain the role of banqueting in revenue generation of a hotel. 20
4. Explain various factors to be considered while planning a menu. 20
5. What is gueridon service ? Explain its service procedures. 20
6. With the help of a flow chart explain the process of beverage control in hotels. 20

7. Explain factors to be considered in designing a bar. 20
8. Explain in detail about outdoor catering. Discuss its advantages and disadvantages. 20
9. Explain briefly : 10+10=20
(a) Airline catering
(b) Mocktails
10. Write short notes on (**any four**) : 5x4=20
(a) Humidor
(b) Bloody Marry
(c) State Banquet
(d) Gueridon Trolley
(e) Buffer
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