

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

BHY-033 : BEVERAGE MANAGEMENT

00425

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. What is Champagne ? Discuss in detail Methode Champenoise and give 5 brand names of Champagne. **5+10+5=20**

2. Name 10 liqueurs along with their base spirit, flavouring and country of organ. **20**

3. With the help of a chart explain alcoholic and non-alcoholic beverages, giving two examples in each type. **20**

4. Differentiate between : **4x5=20**
 - (a) Liquor and liqueur
 - (b) Scotch and Irish whisky
 - (c) Pot still and Patent still
 - (d) Still and Sparkling wine

5. What are the different ingredients used in Beer Making ? Discuss in detail the manufacturing process of Beer. **10+10=20**

6. List five brand names : 20
- (a) Vodka (b) Single Malt
(c) Rose-Wine (d) Tequila
7. Explain in one line (any ten) : 10x2=20
- (a) Finning (b) Punt
(c) Fermentation (d) Distillation
(e) Proof (f) Fine champagne
(g) Fortification (h) Aperitif
(i) Cocktail (j) Hops
(k) Frappe (l) Cider
8. List ten different glasses along with their usage. 20
9. Explain service of old red wine with special reference to service temperature, service ware and service procedure. 20
10. Explain in detail the manufacturing process of sherry. Also discuss the styles or types of sherry. 20
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