

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2017**

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

00345

*Time : 3 hours*

*Maximum Marks : 100*

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

*(ii) All questions carry equal marks.*

1. Give the recipes of any five whiskey based Cocktails. 20
2. For a 400 people outdoor catering, list equipment, manpower and other requirements. Justify your answer. 20
3. What is Gueridon service ? Discuss various service procedures to enhance guest's visual appetite. 20
4. Elaborate with a flow diagram number of Food and Beverage personnels to be engaged during a Conference lunch of a corporate organization. Justify. 20
5. What is the difference between table service and buffet ? Which one has more cost effectiveness and why ? 20

6. Explain any four : 5x4=20
- (a) U shape setting
  - (b) Cluster setting
  - (c) Class Room Setting
  - (d) Theater style setting
  - (e) Board Room setting
7. Mention five types of cigars. What are the three different elements of a cigar ? 20
8. Describe in detail cocktail bar equipment, garnisher and decorative accessories of a coffee shop dispense bar. 10x2=20
9. Explain any four : 5x4=20
- (a) Spirits
  - (b) Aromatic wines
  - (c) Smoothing agents
  - (d) Bitters
  - (e) Cordials
10. Discuss the important rules of mixing cocktails. 20
-