

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. What is tea ? Explain its forms. 20
2. Write short notes on : 4x5=20
 - (a) Significance of Liqueurs
 - (b) Features of French Wine
 - (c) Production of Malt Whisky
 - (d) Aerated drinks
3. What is Vodka ? Explain its production process. 20
4. Define Brandy. How is it produced ? Explain 20
Cognac and Armagnac.
5. What are wines ? Explain its different 20
classification with examples.
6. Write short notes on : 4x5=20
 - (a) Production of Rum
 - (b) Grape varieties in wine production
 - (c) Cider Styler
 - (d) Production of Sparkling Wine

7. Explain the production procedure of Aromatic and herbal wines. 20
 8. What is Spirit ? Explain its production method. 20
 9. Write a Seven - Course menu and discuss the appropriate wines which can go along with it. 20
 10. What is wormwood and what is its role in the manufacture of Vermouth ? 20
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