

00254

**BACHELOR IN HOTEL MANAGEMENT  
(BIHM)**

**Term-End Examination**

**June, 2018**

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

*Time : 3 hours*

*Maximum Marks : 100*

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*Note : Attempt any five questions.*

*All questions carry equal marks.*

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1. Distinguish between cocktail and mocktail. 20  
Explain the rules of mixing of cocktail.
2. What are the considerations for menu planning? 20  
Plan a conference menu for the international conference of Scientists.
3. Explain different types of bars. List the opening and closing duties of a bartender. 20
4. Explain in detail characteristics of bar design. 20  
Discuss various factors considered in bar maintainance.
5. What is Off Premises Catering? Explain the important characteristic of Off Premises Catering. 20

6. Give the recipes for the following cocktails and mixed drinks (any four). 4x5=20
- (a) Bloody Mary
  - (b) Bacardi
  - (c) Manhattan
  - (d) Tom collins
  - (e) Mojito
7. Write short notes on the following : 4x5=20
- (a) Gueridon Trolley
  - (b) Toasting
  - (c) Out door catering
  - (d) Cigars
8. Discuss in detail about various types of cigars and cigarettes. Also list five brands each of national and international cigars and cigarettes. 20
9. Discuss the organization structure, duties and responsibilities of banqueting staff. 20
10. Explain the factors to be taken into account while planning a F and B outlet. Explain the space utilization in a five dinning restaurant of five star hotel. 20
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