

00154

**EXECUTIVE MBA IN INTERNATIONAL  
HOSPITALITY MANAGEMENT (EMBAIHM)**

**Term-End Examination**

**June, 2018**

**MHY-021 : FOOD AND BEVERAGE SERVICE  
MANAGEMENT**

*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. Discuss the wine regions of Italy. 20
  
2. Explain in detail, the desirable attributes of the Food and Beverage Service personnel. 20
  
3. Write recipes of the following : 4x5=20
  - (a) Pina Colada
  - (b) Pink Lady
  - (c) Tom Collins
  - (d) Side Car
  
4. Enumerate the procedure for taking the booking of a 'Banquet Function' in a hotel. 20
  
5. Write notes on : 10x2=20
  - (a) Elements of Cost
  - (b) Wine Faults

6. List various books and ledgers maintained for Beverages Control. Describe in detail any two of them. 20
  7. What are the various methods of increasing Food and Beverage sales ? Explain in detail. 20
  8. Classify beverages, giving suitable examples. Explain different types of tea. 20
  9. What is 'Beer' ? List any five international Beer Brands with their countries of origin. Explain how beer should be stored. 20
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