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BHY-033

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination, 2019

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 Hours]

[Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. Write notes on (any two) : [10×2=20]
 - (a) Tea
 - (b) Coffee
 - (c) Acrated Drinks
2. Explain in detail production of Rum. [20]
3. Write in detail about important wines and regions of France giving examples. [20]
4. Define Cognac. Write in detail about manufacture of Cognac. [20]
5. Write important points to be considered while storing and serving of wine. [20]

6. Explain Solera system. [20]
7. Define Liqueurs. Explain method of manufacture. Give spirit base of any two of following liqueurs : [20]
- (a) Drambuie
 - (b) Cointreau
 - (c) Tia Maria
8. How is Red-wine made ? List 4 red and white grape varieties each. [20]
9. List steps involved in making Beer. Give any four international brands of Beer. [20]
10. Explain the process of making Single Malt Whisky. Name any three Single Malt Whiskies. [20]

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