

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2014**

00471

**BHY-033 : 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. Classify the non-alcoholic beverages with examples. List ten brand names of mineral water. 20
2. Classify various types of tea and elucidate a traditional orthodox method of producing black tea. 20
3. Define wine. What are the various factors affecting quality and character of wine ? Explain the importance of storage of Red wine. 20
4. List the three basic methods of manufacturing liqueurs. Give two examples of each. 20
5. Discuss the manufacturing process of beer with the help of a flow diagram. Also explain one bottom and one top fermenting beers. 20

6. Briefly describe the manufacturing process of malt whisky. Name foreign brands of five blended and five malted whisky. 20
  
  7. Why is Cognac special ? Explain. What Cognac quality do the following letters indicate : VS, VSOP, XO ? 20
  
  8. How is Sherry produced by Solera System ? Write four brand names of Sherry. 20
  
  9. Explain in detail "Methode Champenoise" used for the manufacture of Champagne. Name four Champagne shippers. 20
  
  10. Explain in detail the various methods employed for distillation of spirits. 20
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