

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

00271

**December, 2014**

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

*Time : 3 hours*

*Maximum Marks : 100*

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**Note :** Answer any *five* questions. All questions carry equal marks.

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1. (a) Write a note about the history of cocktails.  
(b) List garnishes and decorative accessories used in a bar. 10+10=20
  
2. Explain the methods of storage and service of cigars. 20
  
3. Explain the duties and responsibilities of a Banquet Manager. 20
  
4. Draw a diagram of Gueridon trolley. Also label the different parts. 20
  
5. Explain the points to be considered while planning of a food service facility. 20
  
6. What do you mean by a State banquet ? Explain the procedure for planning a State banquet. 20

7. Explain the various types of seating arrangements in the banquets. 20
8. Write a note on cost control in a bar. 20
9. Explain the following briefly : 10+10=20
- (a) Rules of mixing cocktails
  - (b) Informal functions
10. Answer the following questions : 4×5=20
- (a) List any five equipments used in a dispense bar.
  - (b) List any five mocktails.
  - (c) List any five brands of cigarettes.
  - (d) List any five themes in banquets.
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