

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

- Note :**
- (i) *Attempt any five questions.*
 - (ii) *All questions carry equal marks.*
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1. Give classification of Beverages with examples of each. 20

2. With the help of a flow chart explain production of champagne. 20

3. Explain in one line (any ten) : 2x10=20
 - (a) Spirits
 - (b) Whisky
 - (c) Brandy
 - (d) Cognac
 - (e) Hops
 - (f) Racking
 - (g) Wine
 - (h) Frappel
 - (i) Cocktail
 - (j) Liqueur
 - (k) Armagnac
 - (l) Rose wine

4. Write a four course continental menu with matching wines for VVIP guests. Justify your selection. 20
5. Explain in brief (any two) : 10x2=20
(a) Principles of Tea Making
(b) Aerated and Still drinks
(c) Different types of coffee
6. What are liqueurs ? Name any five with their predominant flavours and country of origin. 5+15=20
7. (a) Explain manufacture of Beer. 15+5=20
(b) Name 5 Imported Beers.
8. Name : 20
(a) Five champagnes
(b) Five Red wines
(c) Five White wines
(d) Five Aperitifs
9. Name four important wine producing regions of France. Discuss in detail wines of these regions. 20
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