

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

Note : (i) *Attempt any five questions.*

(ii) *All questions carry equal marks.*

1. Define and explain different methods of preparing cocktails. 20
2. Define Buffet. Explain different types. 20
3. Draw the format of banquet function prospectus and explain its importance. 20
4. (a) Discuss the objectives of menu planning.
(b) Differentiate between a la carte and Table d' hote menu. 10+10=20
5. (a) Classify cigars on the basis of their size and colour of the wrapper.
(b) Discuss about care and storage of Cigarettes and Cigars. 10+10=20

6. Write short notes on **any four** : **5x4=20**
- (a) Types of bar
 - (b) Mocktails
 - (c) Common bar frauds
 - (d) State banquet
 - (e) Railway Catering
7. What is the importance of beverage control in hotels ? Explain with examples. **20**
8. What is gueridon service ? Discuss the types of trolleys used in gueridon service. **20**
9. What are the different types of banquets ? Explain the relevance of each type with examples. **10+10=20**
10. Write recipe for the following cocktails **4x5=20**
(Any five) :
- (a) Pink lady
 - (b) Screwdriver
 - (c) Blue lagoon
 - (d) Tom Collin
 - (e) Martini Dry
 - (f) Cuba Libre
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