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**EXECUTIVE MBA IN INTERNATIONAL
HOSPITALITY MANAGEMENT (EMBAIHM)**

Term-End Examination

December, 2017

**MHY-021 : FOOD AND BEVERAGE SERVICE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Define Wine. Discuss various factors influencing the character of wines. 20
2. Classify various Food and Beverage outlets. Explain the operation of each outlet with examples. 20
3. Differentiate between Beer and Cider. Highlight various faults in Beer. 20
4. Write the recipes for the following : 4x5=20
 - (a) Bloody Mary
 - (b) Manhattan
 - (c) Rob Roy
 - (d) White Lady
5. Elaborate on the various factors influencing a meal experience. 20

6. Write notes on : 2x10=20
(a) Merchandising
(b) Function Prospectus
7. What are the objectives of Beverage Control ? 20
Explain various methods of Beverage Control
8. Classify Non-Alcoholic Beverages. Discuss 20
different methods of making coffee.
9. What is the importance of Banqueting in Food 20
and Beverage Operations ? Briefly explain the
various types of Banquet functions in hotels ?
10. Discuss the wine regions of Spain and Portugal. 20
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