

00118 BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

BHY-033 : BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

- Note : (i) Attempt any five questions.  
(ii) All questions carry equal marks.

1. Write in detail about : 2x10=20
  - (a) Wines India
  - (b) Wines Italy
  
2. Define Calvados. What are its uses in Beverage Management ? Explain with examples. 20
  
3. What is Rum ? How are they produced ? Discuss its service style. 20
  
4. Define Sherry. How are they produced ? Explain their service styles. 20
  
5. Write short notes on : 5x4=20
  - (a) Cider and its production
  - (b) Need of Food and Wine Harmony
  - (c) Red Wine
  - (d) Armagnac Brandy

6. What are liqueurs ? Discuss in detail about its flavour and colour. 20
7. Write in detail about any two : 2x10=20
- (a) Different types of coffee
  - (b) Still drinks and their uses.
  - (c) Apple Jack
8. Define and classify wines. Name some of the varieties of Grapes used in wine production. 20
9. What are the distinguished features of Alcoholic Beverages ? Explain in detail about the spirit production method. 20
10. Write notes on : 5x4=20
- (a) Storage of wine
  - (b) Tequila Production
  - (c) Features of French wine.
  - (d) Vodka Production.
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