

00270

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2016**

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

*Time : 3 hours*

*Maximum Marks : 100*

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- Note :** (i) *Attempt any five questions.*  
(ii) *All questions carry equal marks.*
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1. What are Cocktails ? Explain the different types of cocktails with two classical examples of each type. **20**
  
2. (a) Explain the various parts of cigar. **10+10**  
(b) Discuss service of cigar giving the names of five international brands.
  
3. (a) Explain briefly about banquet booking procedure. **10+10**  
(b) Explain duties and responsibilities of banquet manager.
  
4. (a) List and explain two types of Gueridon trolleys and their role in food service. **10+10**  
(b) Explain preparation and service of Crepe Suzette.
  
5. (a) What are various parts of a Bar ? **10+10**  
(b) Draw and label the parts of a bar.

6. Define Buffet. What are the various types of buffets ? Explain in detail. 20
7. Write short notes on : 5x4=20
- (a) Air Catering
  - (b) Railway Catering
  - (c) Sea Catering
  - (d) Space utilization in a food service facility
8. Explain various factors to be considered while planning a menu for a state banquet. 20
9. List any ten bar frauds. Explain two with suggestions to control them. 20
10. Write short notes on any two : 2x10=20
- (a) Classic recipes of mocktails
  - (b) Bar Garnishes
  - (c) Any two seating arrangements in banquets
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