

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2015**

**BHY-033 : BEVERAGE MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

---

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

---

1. With the help of flow chart, classify beverages, with examples from each category. 20
  
2. Explain the vinification process of still wine. 20
  
3. Give the classification and brief description of types of wine. Name four black and four white grape varieties. 20
  
4. Differentiate between (any two) : 10x2=20
  - (a) Dutch gin and London dry gin
  - (b) Pot still and patent still
  - (c) Fino and oloroso
  
5. Define beer. Differentiate between lager and ale. 20  
Name three foreign lagers and three ales.

6. Plan a five course French menu and also recommend wines for each course. 20
  7. Describe the processing of Vodka, emphasizing the "Pure Spirit" aspect. 20
  8. Explain the manufacturing process of liqueurs. Name six liqueurs with their base, flavour and country of origin. 20
  9. Briefly describe the production method of white rum. What are the specialities of Demerara rum? 20
  10. What are the various varieties of coffee? Discuss in detail wet and dry method of processing coffee. 20
-