

**BHHM-08**

December - Examination 2015

**BHHM Examination****Food and Beverage Operations and Control****Paper - BHHM-08****Time : 3 Hours ]****[ Max. Marks :- 100**

**Note:** The question paper is divided into three sections A, B and C. Write answers as per given instructions.

**Section - A**

10 x 2 = 20

(Very Short Answer Questions)

**Note:** Answer all questions. Answer in one sentence or maximum upto 30 words.

- 1) (i) Define fermentation.
- (ii) Define front bar.
- (iii) Name two wines based on colour.
- (iv) Name any two ingredients of beer.
- (v) Define cellar.
- (vi) Define bar.
- (vii) Define quality inspection.

- (viii) Define store
- (ix) Define selling
- (x) Define inventory.

**Section - B**

4 x 10 = 40

**(Short Answer Questions)**

**Note:** Answer any four questions. Each answer should not exceed 200 words. Each question carries 10 marks.

- 2) What are the steps in the production of alcohol?
- 3) Explain the types and classification of wines on the basis of colour.
- 4) What is the impact of hops on the taste of the beer?
- 5) Discuss the various precautions in making the cocktails.
- 6) Short notes on:
  - (i) Bar thefts
  - (ii) Bar frauds
  - (iii) Production control
  - (iv) Purchase control
  - (v) Bar stock
- 7) Explain the various factors affecting storage of wine.
- 8) Explain bar promotion techniques and events.
- 9) Explain the various duties and responsibilities of a purchase manager or a store keeper.

**Section - C**

2 x 20 = 40

(Long Answer Questions)

**Note:** Answer any two questions. Each answer should not exceed 500 words. Each question carries 20 marks.

- 10) Why hygiene and sanitation important in the beverage operations?
  - 11) Discuss the duties and responsibility of a receiving clerk.
  - 12) Explain the various factors to be considered while fixing selling price.
  - 13) Define inventory. Explain the various objectives and importance of inventory management.
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