

BHHM-08

June - Examination 2016

BHHM- Pt. II 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 × 2 = 20**

(Very Short Answer Questions)

Note: Answer **all** questions. As per the nature of the question delimit your answer in one word, one sentence or maximum upto 30 words. Each question carries 2 marks.

- 1) (i) What do you mean by Bar stock?
- (ii) Write the names of any two Under Bar and Back Bar Equipment.
- (iii) Define Wine.
- (iv) Write the names of any two grape varieties.
- (v) What is Draft beer?
- (vi) What is Distillation?
- (vii) What is Beverage control?

- (viii) Detail receiving procedure.
- (ix) What do you mean by sales control?
- (x) What do you mean by inventory control?

Section - B**4 × 10 = 40**

(Short Answer Questions)

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

- 2) What is Bar organization and profiling of jobs?
- 3) Explain the basic elements of bar design.
- 4) Why hygiene and sanitation is important in the beverage operations.
- 5) How do you classify wines based on the colour and alcoholic strength?
- 6) Write about Wine Terminology.
- 7) Explain the method of production of RUM.
- 8) Explain the classification of Cocktails.
- 9) Define bar and enlist types of bar licenses used in a hotel.

Section - C**2 × 20 = 40**

(Long Answer Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum upto 500 words. Each question carries 20 marks.

- 10) What is Mixology? List all the essential equipments required by the bartender for flair bartending.
 - 11) Write a short note on production and brand names of wine.
 - 12) List important ingredients used in Beer manufacturing.
 - 13) Explain climate conditions of a cellar and explain do's and don'ts of cellar management.
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