Roll No. ------------------

**BHM-502BT**

**Food & Beverage Service Management-I**

Bachelor of Hotel Management (BHM)

5thSemester, Examination 2024 (Dec.)

**TIME: 2 Hours Max Marks: 35**

**Note: This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. *Candidates should limit their answers to the questions on the given answer sheet. No additional (B) answer sheet will be issued.***

**SECTION – A**

**(Long-answer - type questions)**

**Note: Section ‘A’ contains Five (05) long-answer-type questions of Nine and Half (9 ½) marks each. Learners are required to answer any two (02) questions only.**

**(2×9 ½ =19)**

1. Explain the step-by-step process of Whisky production.

2. What is the procedure for service of Beer? Write step by step.

3. What are the equipment used for Bar Operation in a 5-star hotel? Draw any five with their specifications.

4. Draw the pictures of 10 different glassware’s used in Bar Service giving names, capacity and uses.

5. What are Wines? How are the Wines classified? Write in detail.

**SECTION – B**

**(Short – answer – type questions)**

**Note: Section ‘B’ contains eight (08) short- answer type questions of Four (04) marks each. *Learners are required to answer any Four (04) questions only.* (4×4=16)**

1. What are the essential elements needed for a proper wine cellar?

2. What defines a liqueur and how is it different from spirits?

3. What are the primary classifications of cigars based on size?

4. What are the key steps involved in the vinification process?

5. What are the essential components of an efficient bar layout?

6. How should a bar's layout facilitate service and customer experience?

7. Which regions in India are known for producing sparkling wines?

8. What are the different methods used to produce sparkling wines?