

**A-1095**

Total Pages : 3

Roll No. ....

**BHM-502BT**

**Bachelor of Hotel Management (BHM)**

**(Food and Beverage Service Management-I)**

5th Semester Examination, 2024 (June)

Time : 2:00 Hrs.

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) (2×9½=19)**

**Note :-** Section 'A' contains Five (05) Long-answer type questions of Nine and half (9½) marks each. Learners are required to answer any *two* (02) questions only.

**A-1095/BHM-502BT ( 1 )**

P.T.O.

1. Explain the step-by-step process of Whisky production.
2. What is the procedure for service of Beer ?
3. What are the equipments used for Bar Operation in a 5-star hotel ?
4. Draw the pictures of 10 different glasswares used in Bar Service giving names, capacity and uses.
5. What are Wines ? How are the Wines classified ?

### **Section–B**

**(Short Answer Type Questions) (4×4=16)**

**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.

Write short notes :

1. Alcohol Free Wines
2. Wine Cellar
3. Liqueurs

4. Cigars and their classification
5. Vinification
6. Layout of a Bar
7. Indian Champagne
8. Sparkling Wines

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