

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018
COURSE)**

B.H.M.C.T. Sem-VII : WINTER- 2022

SUBJECT : FOOD & BEVERAGE OPERATIONS & MANAGEMENT

Day : Tuesday

Time : 02:00 PM-04:30 PM

Date : 29-11-2022

W-19983-2022

Max. Marks : 60

N.B.:

- 1) ALL Questions are COMPULSORY.
- 2) Answers to questions in Section I & II to be written in the same answer booklet.

SECTION - I

Q.1) Explain the following terms (any six):

(1 Marks X 6 = 6)

- | | | | |
|--------------|-------------------------|---------------|------------------|
| a. Congeners | b. Decaffeinated Coffee | c. Amer Picon | d. Nightclub Bar |
| e. Ice Chest | f. Bar Die | g. Rickey's | h. Canopy |

Q.2) Attempt any THREE of the following:

(4 Marks X 3 = 12)

- a) List and explain the three main scales used to measure alcoholic strength of drinks?
- b) Describe speciality coffee and equipment's used for preparation with one suitable example?
- c) Discuss the production method for vermouth, list three styles and two brands names of vermouth?
- d) List any ten roles and responsibilities of bartender.

Q.3) Attempt any THREE of the following:

(4 Marks X 3 = 12)

- a) What is stocktaking in beverages? State the formula for rate of stock turnover?
- b) Explain any five cocktail families with one suitable example?
- c) Draw and label any five seating arrangements in banquet functions?
- d) Discuss menu engineering with help of matrix diagram?

SECTION - II

Q.4) Explain the following terms (any six) :

(1 Marks X 6 = 6)

- | | | | |
|---------------------|--------------|-----------|-----------------|
| a. Cultured Yeast | b. Affogato | c. Kalhua | d. Dispense Bar |
| e. Cocktail Station | f. Bar Floor | g. Sours | h. Trancheur |

Q.5) Attempt any THREE of the following:

(4 Marks X 3 = 12)

- a) Discuss the hygiene and sanitation considered while handling ice in a bar?
- b) Define aperitifs with any five brand names in example?
- c) Describe any four types of customer who choose to imbibe in bar?
- d) Explain the procedure for purchasing beverages?

Q.6) Attempt any THREE of the following: (4 Marks X 3 = 12)

- a) Discuss any five methods of making cocktails
- b) Define gueridon service. Discuss and five points to be considered while introducing gueridon service to a restaurant.
- c) Clarify how can menu design help in building good customer relationship?
- d) Describe buffet and discuss finger buffet and sit-down buffet?
