

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**

**B.Sc. (H. & H.A.) Sem-VI :SUMMER : 2023**

**SUBJECT : FOOD & BEVERAGE OPERATIONS & MANAGEMENT**

Day : Wednesday

Time : 02:00 PM-04:30 PM

Date : 17-05-2023

**S-19901-2023**

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

**Q.2) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Define natural mineral water with example of five brand names
- b) Discuss any three methods used in production of liqueurs?
- c) Describe Back Bar and what should back bar say about a business?
- d) Explain what are the main objectives of receiving beverage?

**Q.3) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss the various components used in Mixology.
- b) Describe the booking procedure followed in function catering?
- c) List the advantage and disadvantages of gueridon service?
- 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. Saccharomyces | b. Chamomile | c. Angostura | d. Cocktail Bar |
| Carlsbergensis   |              |              |                 |
| e. Cobra Gun     | f. Over Bar  | g. Modifier  | h. Flambéing    |

**Q.5) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss pot still method of distillation, give two examples of spirits obtained from pot still?
- b) Define syrup, give two brand name and three flavours in syrups.
- c) Define proprietary liqueurs with three suitable examples.
- d) Describe Cocktail bar, explain any five equipment's placed in underbar?

**Q.6) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) List any ten tips and techniques used in mixology to prepared drinks?
- b) Discuss the duties and responsibilities of banquet head waiter?
- c) Define Buffet, list any ten equipment's used in buffet setup?
- d) Discuss how to handle guest complaints in hotels and restaurants?