

School of Hospitality

Hotel Management

ETE - Jun 2023

Time : 3 Hours

Marks : 100

Sem IV - I1UB402B/BSCH2006

F and B Service Operations

*Your answer should be specific to the question
asked Draw neat labeled diagrams wherever necessary*

1. Define the term Wine and it's types on the bases of colour. K1 CO2 (5)
2. Define the term Beverage and it's types. K1 CO1 (5)
3. Explain the term all sparkling wine are not champagne but all champagne are sparkling wines, along with 5 famous brand names of champagnes. K2 CO3 (5)
- 4) Define Gin, it's unique selling point, service style and 5 brands. K3 CO4 (10)

OR

- Define Rum, it's 5 famous brands and it's types. K3 CO4 (10)
- 5.a) Identify the term Bourbon Whiskey and mention any 5 brands of the same. K3 CO2 (10)
 - 6.a) Plan a wine list and mention 5 brands of table wines and 5 brands of Champagne in it. K3 CO3 (10)
 - 7.a) List down 5 white and 5 red wine grape varieties. K2 CO1 (10)
 - 8.a) List down the wine making process and explain them briefly. K4 CO2 (15)
 - 9) Comapare between top and bottom fermented brewing process. K4 CO3 (15)

OR

- Plan a menu for your XYZ bar, includes 2 typres of Fermented, 6 types of Distilled Beverges and 3 types of non-alcoholic beverages. K4 CO4 (15)
- 10.a) Draw an entire flow chart of beverages with two examples of each. K3 CO1 (15)