

School of Hospitality

**Bachelor of Hotel Management
Summer Term Examination – July - August 2024**

**Duration : 180 Minutes
Max Marks : 100**

Sem VI - I1UB603B - Advanced F and B Service-I*General Instructions*

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

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| 1) | Name any two white grapes. | K1(2) |
| 2) | Explain the term Alcoholic Beverages in detail. | K2(4) |
| 3) | Explain the term Log Book and do 2 entries of the same. | K2(6) |
| 4) | Identify and 9 secondary characteristics of wine aroma comes under Woody Flavour. | K3(9) |
| 5) | Choose any 6 Non-Alcoholic Beverages and explain them with suitable brand names. | K3(9) |
| 6) | Choose any 10 points required in the restaurant payment receipt. | K5(10) |
| 7) | Divide the 12 brands of wines in 4 classification of wines | K4(12) |
| 8) | Evaluate the term wine along with its types in a flow chart manner, also give 4 examples of each type. | K5(15) |
| 9) | Evaluate the term 2nd Fermentation and mention the entire process of the same. | K5(15) |
| 10) | Imagine yourself as a bar supervisor and plan a Beverage Menu for your bar includes Fermented, Distilled and Compounded Beverages. | K6(18) |