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**SARDAR PATEL UNIVERSITY**  
**B.B.A. (HON) HM EXAMINATION**  
**SEMESTER- V**  
**Monday, 16 March 2015**  
**10.30 A.M. TO 12:30 P.M.**  
**UM05CBBH02**  
**FOOD AND BEVERAGE SERVICE MANAGEMENT - II**  
**TOTAL MARKS: 60**

Note: 1. Figures to the right indicate marks of the questions.  
2. Answers should be precise and to the point.

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- Q1 Write in details about brewing process? 15
- OR
- Q1 Write Short notes on 3X5 = 15
- Cider and Perry
  - Hops
  - Finning process
- Q2 Define Bar and explain different types of bar? 15
- OR
- Q2 Write in details about Bar tending task? 15
- Q3 Explain Menu Merchandising in detail with examples? 15
- OR
- Q3 What are the points to be considered when planning menu? 15
- Q4 Write the base, country, flavouring of any 5 Liqueurs and list any 5 Aperitifs? 15
- OR
- Q4 Explain Wine calendar in detail? 15

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