

(58 & A-44) Seat No.: _____

No. Of Printed Pages 1

SARDAR PATEL UNIVERSITY
BBA (HON) HM, SEMESTER-V

Day- Thursday

DATE: 17/11/2016

Session: Evening

Time- 02:00 PM TO 04:00 PM

Subject/course Code: UM05CBBH02

Subject/course Title: BASIC 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.

Q.1. (A) Define beer and describe the ingredients used for production of beer. [08]

(B) Classify different types of beer on the basis of their types of fermentation. [07]

OR

Q.1. (A) How cider produced and what is their different type. [08]

(B) Describe Perry and its production method. [07]

Q.2. What are different parts of bar and describe about different bar tending tasks? [15]

OR

Q.2. Write a detail note on ideal bar layout. [15]

Q.3. (A) What is liqueur and describe different styles of liqueur. [08]

(B) Write names of 10 liqueurs and their flavours and base. [07]

OR

Q.3. (A) What is aperitifs describe in detail. [08]

(B) Write down in sequence about happenings according to wine calender. [07]

Q.4. What is menu merchandising and write a note on basic principles of consideration of menu planning? [15]

OR

Q.4. Discuss how menu can be used as a marketing tool. [15]

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