

Model Question paper
BHM302 Sub: - Food and Beverage Operation -III

2nd Year IIISemester
Time: 3Hrs

Max Marks: 75

Part-A

Answer any FIVE of the following Questions

5x5=25M

1. Write Short notes on Dispense bar?
2. Write about the short notes on Wines?
3. Explain the Production of Cognac?
4. Write short notes on white Rum?
5. Briefly write about types of Gin?
6. Give two cocktail examples of Brandy?
7. Write short notes on Aeromotised Wine?
8. Briefly write about Corkage?

Part- B

Answer All Questions

10X5=50M

- 9 a) Explain the production of Beer with the flow chart and mention International Brands?
Or
b) Describe the Method of Champagne?
- 10 a) Design the Five Course French classical menu and suggest the suitable wine with each course?
Or
b) Explain the procedure for service of red wine?
- 11 a) discuss the wine regions of France give suitable examples from each region?
Or
b) Draw the alcoholic beverages with the help of a chart?
- 12 a) Discuss the types of Whiskies?
Or
b) Explain the Production of Wine?
- 13 a) Define Liqueurs mention the methods used for the production of Liqueurs. Give two examples of Herb flavored, Coffee flavored, Coconut , Cream Flavoured and orange based Liqueurs.
Or
b) Discuss the production of Scotch whisky