

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)**  
**B.H.M.C.T. Sem-VII : WINTER : 2024**  
**SUBJECT: FOOD & BEVERAGE OPERATIONS & MANAGEMENT**

Day : Thursday  
Date : 21/11/2024

**W-19983-2024**

Time : 02:00 PM-04:30 PM  
Max. Marks : 60

**N.B.:**

- 1) All Questions are **COMPULSORY**.
- 2) Answers to questions in Section I & II to be written in the **SAME** answer booklet.

**SECTION - I**

**Q.1) Explain the following terms: (1 Marks X 6 = 6)**

- |                 |                |               |                  |
|-----------------|----------------|---------------|------------------|
| a) Distillation | b) Café Frappe | c) Lounge Bar | d) Call Brands   |
| e) Front Bar    | f) Coolers     | g) Lecterns   | h) Finger Buffet |

**Q.2) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Define natural mineral water with example of five brand names
- b) Discuss any three methods used in production of liqueurs?
- c) List any ten equipment's used in mixing drinks?
- d) Discuss on how to handle guest complaints?

**Q.3) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss the various components used in Mixology.
- b) Describe the booking procedure followed in function catering?
- c) List the advantage and disadvantages of gueridon service?
- d) Discuss any five factors a manager need to consider while planning a buffet?

**SECTION - II**

**Q.4) Explain the following terms:**

**(1 Marks X 6 = 6)**

- |                                    |              |              |                 |
|------------------------------------|--------------|--------------|-----------------|
| a) Saccharomyces<br>Carlsbergensis | b) Chamomile | c) Angostura | d) Cocktail Bar |
| e) Cobra Gun                       | f) Over Bar  | g) Modifier  | h) Flambéing    |

**Q.5) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss the hygiene and sanitation considered while handling ice in a bar?
- b) Define aperitifs with any five brand names in example?
- c) Describe any four types of customer who choose to imbibe in bar?
- d) Explain the procedure for purchasing beverages?

**Q.6) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss any five methods of making cocktails
- b) Define gueridon service. Discuss any five points to be considered while introducing gueridon service to a restaurant.
- c) Draw function prospectus format used in star hotels?
- d) Describe buffet and discuss finger buffet and sit-down buffet?

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