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BHM 302

(C) (SVSU) : 2022-2023/S

07/08/23

Enrollment No.

Bachelor of Hotel Management and Catering Technology (BHMCT)

3rd Semester / 2nd Year Examination

Subject Name: Bar Operation-I

[Time : 03:00 Hours]

[Max. Marks : 70]

Note : 1. Attempt all the questions as per given instructions.

1. Multiple Choice Questions (MCQs)

[01×15=15]

- I What is the primary role of banquet staff?
a) To prepare food b) To serve food and drinks
c) To clean up after the event d) All of the above
- II Which type of rum is usually aged for a longer period of time and has a darker color?
a) Light rum b) Dark rum c) Golden rum d) Spiced rum
- III Which type of tequila is aged for the longest period of time?
a) Joven b) Blanco c) Anejo d) Extra Anejo
- IV Which type of liqueur is made from herbs and spices?
a) Fruit liqueur b) Nut liqueur c) Cream liqueur d) Herbal liqueur
- V Which of the following is not a type of brandy?
a) Cognac b) Armagnac c) Calvados d) Feni
- VI All rum is dark in color. (True/ False)
- VII Tequila can only be produced in Mexico. (True/ False)
- VIII All brandy is produced in France. (True/ False)
- IX Built-up cocktails involve shaking the ingredients together. (True/ False)
- X Banquet booking procedure involves obtaining the requirements of the client. (True/ False)
- XI The alcoholic strength of a beverage is measured in _____.
- XII Cognac and Armagnac are both types of _____ that are primarily produced in _____.
- XIII Sloe, London, Plymouth, and Dutch are all types of _____.
- XIV Spirit is defined as a _____ substance produced by distillation.
- XV The _____ still is a type of distillation apparatus that is commonly used to produce spirits.

2. Answer in long (any three)

[10×3=30]

- I Step by step explain the manufacturing of Beer.
- II Name 10 heavy and 10 light equipments used in bar.
- III Discuss different types of bar.
- IV Briefly explain the manufacturing process of wine.

3. Answer in short (any five)

[5×5=25]

- I Discuss the factors affecting quality of wine.
- II Name 10 international brands of beer with their countries.
- III Name any 5 red grapes and 5 white grapes variety.
- IV Classify different types of beer.
- V Explain the wine classification of France.
- VI Explain different parts of wine.
