[4] SEATING. No. of Printed Pages: (1)

## SARDAR PATEL UNIVERSITY

**B.B.A. (HON) HM EXAMINATION** 

SEMESTER- V (NC)
Wednesday, 8<sup>th</sup> November 2017
10.00 am to 12 noon

UM05CBBH02

**BASIC FOOD AND BEVERAGE SERVICE MANAGEMENT - II** 

**TOTAL MARKS: 60** 

Note: 1. Figures to the right indicate marks of the questions.

11010.	2. Answers should be precise and to the point.	
Q1	Write the base, country, flavoring of any 5 Liqueurs and list any 5 Aperitifs?	15 marks
	OR	45
Q1	Explain Wine calendar in detail and also write any 5 wine terminology?	15 marks
Q2	Define Bar and explain different types of bar with bar layout?	15 marks
	OR	
Q2	Prepare Bar Menu for a 5 star hotel property and also Job description of Bar tender?	15 marks
Q3	What are the different types of Menu? Explain Menu Merchandising	15 marks
	in detail with examples?	
	OR	
Q3	How would you explain "Menu as the marketing tool" and also state what are the layout constraints in Menu writing?	15 marks
Q4	Write Short notes on	15 marks
	➢ Cider and Perry	
	> Types of beer	
	Storage and Service of beer OR	
Q4	Explain in brief the brewing process of manufacturing of beer?	15 marks
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