

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-VII : WINTER: 2025
SUBJECT: FOOD & BEVERAGE OPERATIONS & MANAGEMENT

Day : Thursday
Date : 20/11/2025

W-19983-2025

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) Congeners | b) Decaffeinated Coffee | c) Amer Picon | d) Nightclub Bar |
| e) Ice Chest | f) Bar Die | g) Rickey's | h) Canopy |

Q.2) 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.3) Attempt ANY THREE of the following:

(4 Marks X 3 = 12)

- a) What is stocktaking in beverages? State the formula for rate of stock turnover?
- b) Explain any five cocktail families with one suitable example?
- c) Draw and label any five seating arrangements in banquet functions?
- d) Discuss menu engineering with help of matrix diagram?

P.T.O

SECTION – II

Q.4) Explain the following terms:

(1 Marks X 6 = 6)

- | | | | |
|-------------|--------------|-------------|-----------------|
| a) Cobblers | b) Gomme | c) Kalhua | d) Dispense Bar |
| e) Back Bar | f) Bar Floor | g) Affogato | h) Trancheur |

Q.5) Attempt ANY THREE of the following:

(4 Marks X 3 = 12)

- a) List any ten roles and responsibilities of bartender.
- b) Describe speciality coffee and equipment's used for preparation with one suitable example?
- c) List and explain the three main scales used to measure alcoholic strength of drinks?
- d) Discuss the production method for vermouth, list three styles and two brands names of vermouth?

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 and five points to be considered while introducing gueridon service to a restaurant.
- c) Clarify how can menu design help in building good customer relationship?
- d) Describe buffet and discuss finger buffet and sit-down buffet?

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