Dr. Babasaheb Ambedkar Open University
Term end Examination July - 2016

Course	**: BBAHT**		
Subject Code	**: BBAHT - 301**	**Max. Marks**	**: 70**
Subject Name	**: Food & Beverage Management**	**Duration**	**: 2 Hours**
Date	**:**	**Time**	**:**

SAMPLE QUESTION PAPER

Section A

Answer the following (any three) **(30)**

1. Define Dispense Bar? Elaborate functioning of a bar in a high end restaurant?

2. Elaborate the concept "Buffet"? How it acts as sales performer in Banquet?

3. Enlist 10 bar equipments, explain in terms of its sizes / capacities, uses?

4. What is ideal lay-out of bar? Explain various parts & its functions?

5. Write in details of expedite of a beverage service procedures?

Section B

Answer the following (any four) **(20)**

1. Explain the term "Wine"? Classify wine as per the year?

2. Elaborate the process Capitalization?

3. Discuss in details of Viticulture, in terms of micro climatic condition?

4. Write in details of 5 White & 5 Black Grape varieties with country of origin?

5. Discuss Solera System in details?

6. Elucidate points pertaining to food & wine pairing?

Section C

Fill in the blanks with appropriate technical terms

A. MCQ (2x5) **(10)**

1. _____ is the fresh juice of crushed grapes

2. Finger buffet is also known as _____

3. Saloon Bar is found in _____ type of hotel

4. Matured Red Wine is best paired with _____

5. _____ is one of the oldest French Liqueur

B. Do as Directed (2x5) **(10)**

1. Cocktail has three parts: Base, Body & _____

2. State whether True or false: Cointreaux is a Spanish Liqueur.

3. Ethylene Diamin Tetra Acetate (EDTA) is used in Beer as _____

4. Oolong is a type of _____ beverage

5. _____ is the brand name of White Rum

SAMPLE QUESTION PAPER