

Roll No.:

THEORY SPECIAL SUPPLEMENTARY/RE-APPEAR EXAMINATION NOV-2021

Program:	BHM	Year/Semester:	6th- Semester
Course/Subject:	Food & Beverage Service Management-II	Duration:	03:00 Hrs
Course/Subject Code:	07010612	Maximum Marks:	80
		Batch:	2016

Instructions:-

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A

(Very Short Answer Type Questions)

Note: All Questions are compulsory: -

[14X1=14 Marks]

S. No.	Question Write two line answer on the following terms:	Marks Allotted
1	Viticulture	1
2	Fermentation	1
3	Tannin	1
4	Red wine grape	1
5	Sparkling wine	1
6	Old world wine	1
7	Purchase order	1
8	Requisition	1
9	Delivery note	1
10	Group buying method	1
11	FIFO	1
12	SOP	1
13	Rose wine	1
14	Fortified wine	1

SECTION-B
(Short Answer Type Questions)

Note: All Questions are compulsory: -

[6X2=12 Marks]

S. No.	Question	Marks Allotted
15	Difference between Wine and Brandy.	2
16	What do you understand by fermentation process?	2
17	List the department names where copy of purchase order circulated.	2
18	Enlist points to be considered while receiving food items.	2
19	Define physical inventory.	2
20	Enlist the name of equipment used in receiving department.	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[6X4=24 Marks]

S. No.	Question	Marks Allotted
21	Enlist different methods of purchases used by a five star hotel.	4
22	Explain relationship of store with other department of hotel.	4
23	Why receiving is important and how it helps in reducing the food cost.	4
24	Explain the styles of champagne.	4
25	What is chaptalization? Explain.	4
26	Explain the possible faults in wine and reason for them.	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

[5X6=30 Marks]

S. No.	Question	Marks Allotted
27	Explain at least six purchasing methods use by purchase manager for procurement for hotels.	6
28	What is wine? How do you classify wines? Explain. Or Explain the constituents of grapes and their contribution to winemaking.	6
29	Enlist formats used in receiving departments and draw formats of any two: • Daily receiving report • Purchase order form Credit Memo	6
30	Explain points to be considered while selecting a supplier.	6
31	What is fermentation? What are necessary for fermentation process? Explain the role of each.	6