

School of Hospitality

Bachelor of Hotel Management
Semester End Examination - Jun 2024

Duration : 180 Minutes
Max Marks : 100

Sem VI - I1UB603B - Advanced F and B Service-I

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

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|-----|--|--------|
| 1) | Define Wine Sequence. | K1(2) |
| 2) | Summarize the term Pot Still. | K2(4) |
| 3) | Explain any 6 service equipments used in Wine Service. | K2(6) |
| 4) | Identify the term Fruity in Wines and mention any 6 Primary Characteristics of the same. | K3(9) |
| 5) | Identify the term Vinification Process in detail. | K3(9) |
| 6) | Interpret the list of 10 beverage service equipments. | K5(10) |
| 7) | Analyze the wine menu of a restaurant on the bases of wine classification. | K4(12) |
| 8) | Explain the term Alcoholic Beverages and its types with the help of diagram and mention 2 examples of each type. | K5(15) |
| 9) | Justify the term Wine Aromas in the most important in guest experience, also mention any 10 aromas which are available in the wines. | K5(15) |
| 10) | Imagine yourself a restaurant manager and mention your responsibilities towards the revenue rise and employee retention, training and team management. | K6(18) |