

## UNIT-II

4. What is Aperitif ? Explain different types of Aperitifs.[10]
5. Explain four Couse Menu alongwith the wine you will suggest. [10]

## UNIT-III

6. Define Liqueurs, and explain the history of liqueurs.[10]
7. Write the names of liqueurs and country of origin and service of liqueurs. [10]

## UNIT-IV

8. Explain how the wine is made, and what is cellar and why wine is stored in cellar ? [10]
9. What are the different types of wine ? Explain. [10]

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# Question Paper Code : 5393

**B.H.M. (Semester-VI) Examination, 2018**

## **FOOD AND BEVERAGE SERVICES-VI**

**[ BHM-603 ]**

**Time : Three Hours]**

**[Maximum Marks : 70**

**Note :** Answer **five** questions in **all**. **Question No. 1** is **compulsory**. Attempt any **one** question for all the units.

1. Write short notes on : [5x6 = 30]
  - (a) Cocktails
  - (b) Wine
  - (c) Spirit
  - (d) Champagne
  - (e) List of equipment required in the bar

## UNIT-I

2. Define wine and the different types of wines. [10]
3. What are non-alcoholic beverages with different types of Mocketail ? [10]