

Roll No.

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B.Voc. (Hospitality & Catering Management) (Sem.–5)

BAR OPERATIONS AND MANAGEMENT

Subject Code : BVHCM505-19

M.Code : 90833

Date of Examination : 16-12-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Bar control
- b) Optic pourers
- c) Upselling in bar
- d) Speed rail
- e) Blending
- f) Sour drinks
- g) LI IT
- h) Jigger
- i) Flavourings
- j) Layering.

SECTION-B

2. Write down in detail the various methods of making cocktails.
3. List the bar stock and garnishes for the preparation of cocktails and mixed drinks.
4. Discuss a Bar layout model.
5. Discuss the four views points of planning of bar license.
6. Discuss the duties of Bar Manager.

SECTION-C

7. Write down the detail recipe of the Cocktail '*Mint Julep*' and '*Screwdriver*' with their method of preparation?
8. Explain the parts of the cocktail with suitable examples.
9. Write down the recipe along with method and glassware of the following cocktails :
 - a) Bloody Mary
 - b) Cosmopolitan.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.