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Total No. of Pages : 02

Total No. of Questions : 18

MHMCT (Sem.-3)
BAR MANAGEMENT
Subject Code : MHM-406B-18
M.Code : 78021

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

Define the term :

1. Margarita
2. Jigger
3. Garnish
4. 2 Grape varieties of red wine
5. Shooters
6. Short drinks
7. Back bar
8. Modifier
9. Shaking
10. On the rocks

SECTION-B

11. Differentiate between fortified wine and sparkling wine.
12. Draw the layout of Bar.
13. Explain the various wine regions of Italy.
14. Write the sequence of serving a Sparkling wine.
15. What are the points to be noted while making cocktail?

SECTION-C

16. Write down in detail the classification of Wines.
17. Give the recipe along with glassware of the following cocktails :
 - a) Mojito
 - b) Mai Tai
 - c) Bloody Mary
 - d) Cosmopolitan
18. Explain the various Bar equipments.

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.