

Time 2 ½ Hours.

Maximum marks: 75

NB:

WRITE QUESTIONS AND ANSWERS BOTH

DRAW DIGRAMS AND ASSUME DATA WHEREVER APPLICABLE

Q1. Solve as directed.**A. Define the following terms.****(5 marks)**

- i. Front Bar
- ii. Standard purchase specification
- iii. Meat Tag
- iv. Sunken Bar
- v. Fortified wine

B. Fill in the blanks with correct answer.**(5 marks)**

- i. A _____ bar is an exotic-themed drinking establishment that serves elaborate cocktails.
- ii. Meet bars are also known as _____.
- iii. The term _____ is used to describe a full-services bar serving & entire range of alcoholic beverages but specializing in cocktails & mixed drinks.
- iv. Cash bars also known as _____.
- v. _____ provides a record of all deliveries to the cellar and the daily issues of each beverage from the cellar to various Bars.

C. Match the right pairs**(5 marks)**

Col.1	Col. 2
i. Negroni	a. Brandy + Triple sec + lime juice + sugar
ii. Sidecar	b. Champagne + orange juice
iii. Moscow Mule	c. Gin + Vermouth + Campari
iv. Cosmopolitan delight	d. Brandy + lemon juice + orange curacao + sugar syrup + almond syrup
v. Mimosa	e. Brandy + Kahlua
	f. Vodka + Ginger beer + Lime juice

Q2. Answer any Three out of the following (Any 3)**15 Marks**

- A. What are the objectives of food and beverage control? Explain
- B. What is market oriented business? Mention its characteristics.
- C. Write the detailed recipe of Banana flambe and its service.
- D. What is gueridon service? Explain other various trolley service used in restaurant.
- E. Explain the principles of gueridon service?
- F. List and explain various equipments used on gueridon.

Q3. Answer any Three out of the following (Any 3)

15 Marks

- A. Explain in detail various Bar Thefts & Bar Frauds.
- B. List & Explain any 10 Equipments used in the Bar.
- C. Explain in detail the various Licenses & Records maintained in a Bar.
- D. List any 10 classic cocktails with their base alcohol.
- E. Explain the Classification of BAR based on the “Basis of “ Key Beverage Product Served”.
- F. Explain in detail the Front Bar .

Q4. Answer any Three out of the following (Any 3)

15 Marks

- A. Explain in detail the main Duties of the Purchasing Manager.
- B. Explain in detail the main Objectives of Stock Taking.
- C. Explain in detail the Performance in a Rating System of a Supplier.
- D. What are the Aims & Objectives of Production Planning in Methods of Food Control?
- E. What are the advantages & disadvantages of Daily Food Cost Report?
- F. Write in detail the Automatic Beverage Dispensing Machine.

Q5. Answer any THREE out of the following (Any 3)

15 Marks

- A. Name 5 whisky based classic cocktails with method of preparation.
- B. Draw a diagram of standard bar profile.
- C. What is “Goods received Book” ? Explain with format.
- D. What are the factors which creates impulse buying in restaurants?
