SUBJECT CODE: BHM352 EXAM DATE: 04.05.2017

# NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA

## **ACADEMIC YEAR 2016-2017**

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA SUBJECT : Advance Food & Beverage Operations - II

TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Write a job description for a "Bartender' outlining job summary, duties, qualities and qualifications.

#### OR

Work out staff requirements for a 80 cover speciality restaurant of a 5-star hotel which is open for lunch and dinner.

(10)

ROLL No.....

Q.2. State the "Opening Duties" and "Closing Duties" for a public bar.

#### OF

Discuss the importance of "Briefing" and "De-Briefing" in supervisory skills.

(10)

Q.3. With the help of a neat sketch, discuss the profile of a BAR with standard dimensions.

(10)

### OR

Draw sample formats of the following:

- (a) Alcoholic beverage requisition form
- (b) Liquor inventory form for a multiple bar facility

(f)

(5+5=10)

- Q.4. Give recipe and appropriate glassware for any five of the following cocktails:
  - (a) Screw Driver
- (b) Bloody Mary
- (c) Manhattan
- (d) John Collins
- (e) Brandy Alexander
- Sidecar
- (g) Dry Martini Cocktail (h)
- Tom Collins
- (i) Cuba Libre
- (j) Pina Colada

(5x2=10)

- Q.5. Differentiate between the following:
  - (a) Cocktail and Mocktail
- (b) Dispense Bar and Cocktail Bar

(5+5=10)

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Q.7. How will you deal with the following situations in a restaurant? (any two):  (a) Guest who arrives late for a meal at the restaurant.  (b) Guest in a hurry.  (c) Chatty or talkative guest (d) Intoxicated guest  (2x5=10)  Q.8. Explain the following briefly:  (a) Well Brands (b) Speed Rails (c) Dirty Martini (d) Celery (e) BOT  (5x2=10)  Q.9. Discuss the following terms in relation to Bar Operations:  (a) Straight up (b) On the rocks (c) Twist (d) Dry (e) Splash  (5x2=10)  Q.10. State True or False:  (a) A buffet meal is served only in the evening. (b) Red wine is best served with fish. (c) Complaints are a threat to the restaurant business. (d) The most important asset to any hotel is its people. (e) The most effective means of communication between staff is 'face to faction contact'.  (f) Personal service is generally letting the customers do everything themselves. (g) Bacteria need warmth, food, moisture and time to survive. (h) A discotheque will normally not have a bar. (i) The person responsible for tasting wines is called an 'aboyer'. (j) The cocktail order should be taken immediately before the main course is served.	SUBJE	JECT CODE: BHM352 EXAM DATE: 04.05.2013  Write short notes on any two of the following:								4.05.2017
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