

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food & Beverage Management - V
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. List **five** cellar products. How it helps in maintaining a good cellar? (10)

Q.2. Explain the storing and safety procedures followed in a cellar operation. (10)

Q.3. Sketch a **U** shape bar layout and label its parts.
OR
Draw and label **any three** bar equipment and give their uses. (10)

Q.4. Enlist the various marketing tools followed in a bar operation. (10)

Q.5. Discuss what is a Bar concept?
OR
How beverages are priced and list the taxes applicable in a bar. (10)

Q.6. List the difference between short and tall drink with **two** examples of each. (10)

Q.7. Give recipe for **any four** non-alcoholic cocktail. (10)

Q.8. What is the role of water in making an ice and how it affects the end product. Justify.
OR
List the opening and closing duties of a bartender. (10)

Q.9. Explain the principles of TQM.

OR

Define TQM. List various control tools and explain how **six** sigma helps in TQM. (10)

Q.10. Enlist various licences required to set up a bar in a 5-star hotel. (10)
