

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2018-2019**

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. How is briefing carried out in a restaurant by the Team Leader and how does it help in extending good service? (5+5=10)

**OR**

What are the various ways of handling tips received in lieu of good service in the restaurant? (10)

Q.2. What do you mean by Standard Operating Procedure? Draft a SPO for a speciality restaurant operational for two meal period, that is lunch and dinner. (3+7=10)

Q.3. Explain in detail the component of cocktails and the methods of making cocktail with examples. (5+5=10)

Q.4. What is a bar? Explain the function of various parts of the bar. (2+8=10)

**OR**

What are the responsibilities of a bartender and rules he/she should adhere to? (10)

Q.5. Draw an organizational chart of F&B Service department of a hotel. Categorize them under various levels as per their roles. (7+3=10)

Q.6. Give detailed job description of Chef de rang. (10)

Q.7. Explain the steps involved in bar operations to control the cost effectively. (10)

**OR**

List the possible frauds that the dishonest bar staff may indulge in, do recommend few methods to control the frauds. (7+3=10)

Q.8. Explain the following terms (**any ten**):

- |                       |                      |                 |                 |
|-----------------------|----------------------|-----------------|-----------------|
| (a) Bar die           | (b) Well brand       | (c) Relish fork | (d) Sling       |
| (e) Zester            | (f) Margin of safety | (g) Drip rail   | (h) Duty roster |
| (i) Rimmer            | (j) Wine bar         | (k) Trancheur   | (l) Sommelier   |
| (m) Job specification |                      |                 |                 |

(10x1=10)

Q.9. Give the recipe and the method of making the following cocktails (**any two**):

- |              |                |                   |              |
|--------------|----------------|-------------------|--------------|
| (i) Daiquiri | (ii) Margarita | (iii) Bloody Mary | (iv) Martini |
|--------------|----------------|-------------------|--------------|

(2x5=10)

Q.10. Match the following:

- |                     |                        |
|---------------------|------------------------|
| (a) Tequila sunrise | (i) Soda, juices       |
| (b) Boston shaker   | (ii) Old fashioned     |
| (c) Angostura       | (iii) Curacao          |
| (d) Planter's punch | (iv) Citrus fruit peel |
| (e) Blue lagoon     | (v) Cosmopolitan       |
| (f) Jigger          | (vi) Champagne         |
| (g) Mixes           | (vii) Two piece        |
| (h) Twist           | (viii) Rum             |
| (i) Stopper         | (ix) Grenadine         |
| (j) Cranberry juice | (x) Peg measure        |

(10x1=10)

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