

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

COURSE : 6th 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)

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

OR

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

(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
- (f) 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)

Q.6. Write short notes on **any two** of the following:

- (a) Bar Frauds
- (b) Beverage Cost
- (c) Bar Stock

(2x5=10)

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 face 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.

(10x1=10)
