K-968

Total Pages: 3 Roll No. -----

HM-401

Bar Management Master of Hotel Management (MHM)

4th Semester Examination 2023-24

Time: 2:00 Hours Max. Marks: 35

Note: This paper is of Thirty Five (35) marks divided into (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answers to the to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

Section-A

(Long Answer Type Questions)

Note: Section 'A' contain Five (05) long-answer-type question of Nine and Half (9½) marks each. Learners are required to answer any two (02) questions only.

 $[2x9\frac{1}{2}=19]$

P.T.O.

- Q.1. Draw the layout of a professional Bar in a 5-star hotel. Explain the various parts.
- Q.2. What are Classic Cocktails? Give two examples with recipes to support your answer.
- Q.3. How is it ensured that responsible drinking is followed in the bar? What steps can be taken to handle an intoxicated guest?
- Q.4. What are some "Frauds" possible in bar operations? How can these frauds be prevented?
- Q.5. What is understood by Cellar Management? Why is it essential to have trained professionals for Cellar Management?

Section-B

(Short Answer Type Questions)

Note: Section 'B' contain Eight (08) short-answer-type question of four (04) marks each. Learners are required to answer any four (04) questions only.

[4x4=16]

- Q.1. What are "Liqueurs"?
- Q.2. Write Job Description of Bartender.
- Q.3. Write step by step about "Service of Beer".

K-968

- Q.4. Write a note on "Bar Book"?
- Q.5. Write a note on "POS for Bar operation"?
- Q.6. Draw eight types of glassware for serving alcoholic beverages.
- Q.7. What is the role of hostess in Bar. Write duties & Responsibilities of Hostess.
- Q.8. Give standard recipes for Cosmopolitan and Martini Cocktails.
