

A-0940

Total Pages : 3

Roll No.

HM-401

Bar Management

Master of Hotel Management (MHM)

Examination 2026 (Feb.)

Time: 02:00 hrs

Max. Marks: 35

Note : This paper is of Thirty Five (35) marks divided in to two (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 questions on the given answer sheet. No additional (B) answer sheet will be issued.*

Section-“A”

(Long Answer - type Questions)

Note:- Section ‘A’ contains Five (05) long-answer-type questions of Nine and Half (9½) marks each.

Learners are required to answer any two (02) questions only.

(2x9½=19)

P.T.O

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1. Define a bar and explain the evolution and development of bars from traditional to modern times.
2. Describe the modern bar design, including layout, location and factors influencing bar planning.
3. Explain the type of bars, pubs and commercial bars, with suitable examples.
4. Discuss the duties and responsibilities of a bartender in a professional bar setup.
5. Explain the beverage control system in bars, such as stock control, receiving, storing, and issuing procedures.

Section-“B”

(Short -answer - type questions)

Note:- Section ‘B’ contains eight (08) short-answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only.

(4x4=16)

1. Write a short note on the history of alcoholic beverages.
2. What are the legal aspects affecting beverage businesses?

3. Define mixology. Why is it important in bar service?
4. What is a garnish? State its purpose in cocktails
5. What do you understand by responsible service of alcohol?
6. What are non-alcoholic bar provisions? Give examples.
7. What do you mean by stock control in bar management?
8. What is a point-of-Sale (POS) system used for in bars?
