## HM-401 BAR MANAGEMENT

## **Master of Hotel Management (MHM-17)**

4<sup>th</sup> Semester, Examination-2020

Time Allowed: 2 Hours Maximum Marks: 40

Note: This paper is of Forty (40) marks divided into Two (02) sections A and B. Attempt the question contained in these sections according to the detailed instructions given therein.

## Section-A

(Long Answer type Questions)

Note: Section-'A' contains Five (05) long Answer type questions of Ten (10) marks each. Learners are required to Answer any two (02) Questions only.  $(2\times10=20)$ 

- 1. Write a note on "Glassware in Bar" in detail.
- 2. Explain different types of Bar in detail.

- Explain Beverage control cycle. Explain the importance of assigning responsibility for beverage purchasing.
- 4. What are the components of a cocktail. Discuss the role of each detail classify Cocktails.
- 5. Explain the service of white wine and sparkling wine is bar.

## Section-B

(Short answer type questions)

- Note: Section-B Contains Eight (08) short Answer type questions of Five (05) marks each. Learners are required to Answer any four (04) questions only.  $(4\times5=20)$
- 1. What is dispense bar and discuss its Salient features.
- 2. Discuss the opening and Closing duties of Bartender.
- 3. List Ten essential Bar equipments.

- 4. Payment Systems used in a bar.
- 5. State the importance of training to a bar staff.
- 6. Legal aspects affecting beverage business comment.
- 7. Write a note on "Responsible service of alcohol in bar."
- 8. Write a note on "Fraudulent and dishonest activities in bar".

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