

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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. What is a Job Description? Discuss its role in hierarchy.

(3+7=10)

OR

Discuss the role of a supervisor in an organisation towards the management and staff.

(10)

Q.2. What are the essential behavioural traits of a Food & Beverage service steward?
Prepare the 'Job profile' of a Restaurant Manager.

(10)

Q.3. Differentiate between (**any four**):

- (a) Dry martini and sweet martini
- (b) Cocktail bar and dispense bar
- (c) Speed rail and bottle well
- (d) White lady and pink lady
- (e) Standard operating procedure and standard recipe

(4x2 ½ =10)

Q.4. How the stock in a bar is replenished from the cellar? How wine beer and spirits are stored in a cellar?

(5+5=10)

Q.5. Write short notes on **any two**:

- (a) Control of bar frauds
- (b) Developing efficiency in a fast food outlet
- (c) Pre-function briefing

(2x5=10)

Q.6. Prepare the Duty roaster for staff of a 100 cover 24x7 coffee shop. List duties to be performed by a 'Duty Supervisor'.

(10)

Q.7. What is a SOP? Enumerate its importance in any F&B outlet. Document a SOP for service of Irish coffee.

(2+4+4=10)

Q.8. What are the opening and closing duties of a Bar Tender?

OR

Name ten cocktail garnishes. Indicate how each is used.

(10)

Q.9. Write recipe for the following cocktails (**any four**):

- (a) Margarita
- (b) Whisky Sour
- (c) Cuba Libre
- (d) Harvey Wall Banger
- (e) Tom Collins

(4x2 ½ =10)

Q.10. Explain the following terms (**any ten**):

- (a) Build
- (b) Bardie
- (c) Ullages
- (d) Speed pourers
- (e) Howthroner strainer
- (f) Ah-So
- (g) Corkage
- (h) Rimmer
- (i) Call brands
- (j) Delegation
- (k) Bar optics
- (l) Well brands

(10x1=10)
