

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Advance Food & Beverage Operations - II  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Write the hierarchy of French restaurant and list the job description of maître d'hotel.

**OR**

Prepare the duty roaster of a coffee shop having 80 covers, listing the work allotted to the staff.

(10)

Q.2. List the skills required of a good F&B Manager.

**OR**

Prepare a SOP for service sequence of alcoholic beverages in bar.

(10)

Q.3. Draw the layout of a bar mentioning it's various parts.

(10)

Q.4. Explain different types of bar in detail.

**OR**

Explain different records maintained in a bar.

(10)

Q.5. Define and explain different methods of preparing cocktails.

(2+8=10)

Q.6. Explain the importance of briefing in F&B service operations.

(10)

Q.7. Write short notes (**any two**):

- (a) Classification of cocktails
- (b) Bar equipment
- (c) History of cocktails
- (d) Bar staffing

(2x5=10)

Q.8. Explain how will you deal with the following situations:

- (a) Guest in hurry
- (b) Guest who has had too many alcoholic drinks

(5+5=10)

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

- |                        |                 |                        |
|------------------------|-----------------|------------------------|
| (a) Bronx              | (b) Dubonnet    | (c) Between the sheets |
| (d) Pink lady          | (e) Alexander   | (f) Tom Collin         |
| (g) Blue Lagoon        | (h) Martini dry | (i) Cuba Libre         |
| (j) Harvey Wall Banger |                 |                        |

(5x2=10)

Q.10. Explain the following terms:

- (a) Bar die
- (b) Call brands
- (c) Well brands
- (d) Pousse café
- (e) Juleps
- (f) Noggs
- (g) Flips
- (h) Corkage
- (i) Free pouring
- (j) Rimming

(10x1=10)

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