

ROLL No.....

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

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food & Beverage Management - V
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define refrigerants. What are the major points to be kept in mind of the staff responsible for the cellar?

OR

What do you mean by Stock Management and what are the tools used in the process of Stock Management?

(3+7=10)

Q.2. What are the different methods of making a cocktail?

(10)

Q.3. What marketing tools would you use to promote a Bar?

OR

What do you mean by TQM? What are the principles of TQM?

(10)

Q.4. What is Cellar? What are the different products stored in a cellar?

(5+5=10)

Q.5. Name a few commonly used glassware's in bars. How would you store and handle glassware?

(5+5=10)

Q.6. What are the different types of Bar? Explain each.

(10)

Q.7. What is the purpose of gas used in the cellar? What are the different types of gas used in a cellar?

OR

What are Kegs? What are the safety procedures to be kept in mind while storing, handling and moving Kegs?

(10)

Q.8. What are cocktails or mixed drinks? (10)

Q.9. Design a club bar and label each equipment. (2x5=10)

Q.10. What are the opening and closing duties of a bartender? (10)
