

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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. Give the job description of food and beverage manager of 5-star hotel.

**OR**

Prepare a duty roaster for room service department of a 5-star hotel having 300 rooms.

(10)

Q.2. What is a dispense bar? Discuss its salient features in detail.

(10)

Q.3. What are the SOP's for a coffee shop having 120 covers?

(10)

Q.4. What are the components of a cocktail? Discuss the role of each in detail. Classify cocktails.

(10)

Q.5. With a neat diagram, indicate different parts of a bar. Describe each in short:

(10)

Q.6. Give two cocktail recipes each of:

- (a) Whisky
- (b) White rum
- (c) Gin
- (d) Vodka
- (e) Dark rum

(5x2=10)

Q.7. Enumerate the significance of bar control. What are control steps in a bar?

**OR**

Discuss the opening and closing duties of a Bar Tender.

(10)

Q.8. Discuss the job specification of a maître d' hotel of speciality restaurant. (10)

Q.9. Write short notes on (**any two**):

- (a) What is back bar? Discuss its importance.
- (b) Distinguish between job description and job specification.
- (c) Essential supervisory skills for a bar captain.
- (d) Ten essential bar equipment.

(2x5=10)

.10. Explain in one or two lines (**any four**):

- (a) Bar frauds
- (b) Types of bar
- (c) SPS for beverage purchasing
- (d) Mocktails
- (e) Corkage
- (f) Drunk guest handling

(4x2 ½ =10)

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