

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

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 are the various methods of preparing cocktails? Explain with suitable examples.

OR

Enlist, define and briefly explain **ten** different styles of cocktail.

(10)

Q.2. Define garnish. Explain importance of garnishes for cocktails.

(2+8=10)

OR

Write one classic cocktail recipe each for the following:

- | | |
|---------------|----------------|
| (i) Gin | (ii) White rum |
| (iii) Tequila | (iv) Whisky |
| (v) Brandy | |

(5x2=10)

Q.3. As a Bar Manager, write remedies for five bar-frauds commonly observed in a bar.

(10)

Q.4. "An F&B outlet cannot perform well without a supervisor". Express your views to justify this statement.

OR

"Cocktails on the bar menu provide an opportunity to increase beverage sale." Express your views to justify this statement.

(10)

Q.5. For a 400 room five-star hotel, prepare:

- (a) Job specification of bar manager
- (b) Job description of F & B manager

(5+5=10)

- Q.6. Write standard operating procedures for:
- (a) Taking an order for a cocktail
 - (b) Serving a cocktail in a restaurant
- (5+5=10)
- Q.7. As an outlet manager, how will you deal with the following situations?
- (a) A person asking for alcoholic beverage who has not attained legal drinking age yet.
 - (b) Air conditioning system of speciality restaurant breaks down suddenly during lunch hours.
- (5+5=10)
- Q.8. Draw sample formats of the following (**any two**):
- (a) Inter-Bar Transfer
 - (b) Spoilage Form
 - (c) Bar Requisition
 - (d) Bar Inventory Sheet
- (2x5=10)
- Q.9. Differentiate between the following (**any four**):
- (a) Speed Rail and Speed Pourer
 - (b) Lounge Bar and Mini Bar
 - (c) F & B Manager and Manager, F & B
 - (d) White Russian and Black Russian
 - (e) Build and On the rocks
- (4x 2 ½ =10)
- Q.10. Define the following in one or two lines (**any ten**):
- (a) Nail
 - (b) Corkage
 - (c) Breakfast martini
 - (d) Spill mat
 - (e) Bacardi
 - (f) L-3 Liquor License
 - (g) Humidor
 - (h) Wine cradle
 - (i) Par stock
 - (j) Ullage
 - (k) Long drinks
 - (l) Angostura bitter
- (10x1=10)
