

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
SUBJECT : Advance Food & Beverage Operations - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

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

OR

Prepare the duty roster 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)

SUBJECT CODE: BHM352

EXAM DATE: 08.05.2015

ROLL No.....

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

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. Give the job description of food and beverage manager of 5-star hotel.
OR
Prepare a duty roster 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)

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SUBJECT CODE: BHM352

EXAM DATE: 08.05.2015

- Q.8. Discuss the job specification of a maitre 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)

CODE: FBS/04/MAY/15/NC

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SUBJECT CODE: BHM352

EXAM DATE: 05.05.2016

ROLL No.....

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)

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EXAM DATE: 05.05.2016

- 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) Howthron strainer
(f) Ah-So
(g) Corkage
(h) Rimmer
(i) Call brands
(j) Delegation
(k) Bar optics
(l) Well brands (10x1=10)

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ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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. Write a job description for a 'Bartender' outlining job summary, duties, qualities and qualifications.

OR

Work out staff requirements for a 80 cover speciality restaurant of a 5-star hotel which is open for lunch and dinner.

(10)

Q.2. State the "Opening Duties" and "Closing Duties" for a public bar.

OR

Discuss the importance of "Briefing" and "De-Briefing" in supervisory skills.

(10)

Q.3. With the help of a neat sketch, discuss the profile of a BAR with standard dimensions.

(10)

OR

Draw sample formats of the following:

- (a) Alcoholic beverage requisition form
(b) Liquor inventory form – for a multiple bar facility

(5+5=10)

Q.4. Give recipe and appropriate glassware for any five of the following cocktails:

- | | |
|--------------------------|------------------|
| (a) Screw Driver | (b) Bloody Mary |
| (c) Manhattan | (d) John Collins |
| (e) Brandy Alexander | (f) Sidecar |
| (g) Dry Martini Cocktail | (h) Tom Collins |
| (i) Cuba Libre | (j) Pina Colada |

(5x2=10)

Q.5. Differentiate between the following:

- (a) Cocktail and Mocktail (b) Dispense Bar and Cocktail Bar

(5+5=10)

Q.6. Write short notes on any two of the following:

- (a) Bar Frauds (b) Beverage Cost
(c) Bar Stock

(2x5=10)

Q.7. How will you deal with the following situations in a restaurant? (any two):

- (a) Guest who arrives late for a meal at the restaurant.
(b) Guest in a hurry.
(c) Chatty or talkative guest
(d) Intoxicated guest

(2x5=10)

Q.8. Explain the following briefly:

- (a) Well Brands (b) Speed Rails
(c) Dirty Martini (d) Celery
(e) BOT

(5x2=10)

Q.9. Discuss the following terms in relation to Bar Operations:

- (a) Straight up (b) On the rocks
(c) Twist (d) Dry
(e) Splash

(5x2=10)

Q.10. State True or False:

- (a) A buffet meal is served only in the evening.
(b) Red wine is best served with fish.
(c) Complaints are a threat to the restaurant business.
(d) The most important asset to any hotel is its people.
(e) The most effective means of communication between staff is 'face to face contact'.
(f) Personal service is generally letting the customers do everything themselves.
(g) Bacteria need warmth, food, moisture and time to survive.
(h) A discotheque will normally not have a bar.
(i) The person responsible for tasting wines is called an 'aboyer'.
(j) The cocktail order should be taken immediately before the main course is served.

(10x1=10)

ROLL No.....

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)
