

**B.Sc. (Hospitality & Hotel Administration)(CBCS 2016 Course Sem-VI
: SUMMER - 2019
SUBJECT : BAR OPERATIONS & MANAGEMENT**

Day : Monday
Date : 08/04/2019

S-2019-2441

Time : 02.00 PM To 04.30 PM
Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answers to both the sections should be written in **SAME** answer book.

SECTION – I

- Q.1** Attempt **ANY SIX** of the following: [06]
i) Bar Blade iii) Toddies v) Mulled wine vii) Comparl
ii) Jigger iv) Cobblers vi) Pousse – café viii) Optic Pourer
- Q.2** Attempt **ANY THREE** of the following: [12]
a) Explain the following liquor book with proper format : F.L.R. – 1A / 2A / 3A
b) Explain the following parts of Bar: i) Back bar ii) Under bar
c) List and explain the responsibilities of bartender.
d) Explain the following types of bar:
i) Cayote bar ii) Sunken bar iii) FoyeR bar iv) Portable bar
- Q.3** Attempt **ANY THREE** of the following: [12]
a) Draw the following formats:
i) Cellar Inward Book iii) Ullages and breakage record
ii) Bin Card iv) Return Book
b) List the mise en place work to be carried out in the morning by the bartender.
c) Explain the following parts of cocktail :
i) Base ii) Modifier iii) Minor iv) Garnish
d) Explain the following ways of handling tips with its advantages and disadvantages: i) Individual system ii) Pooling system

SECTION – II

- Q.4** Attempt **ANY SIX** of the following: [06]
i) Decanting iii) Fixes v) Punches vii) Egg Nogs
ii) Coolers iv) Frappés vi) Sangarees viii) Sours
- Q.5** Attempt **ANY THREE** of the following: [12]
a) What do you mean by molecular mixology? Explain the following method:
i) Spherification ii) Suspension (thickening)
b) What do you mean by flair bartending? Explain the following:
i) Show flair ii) Work flair
c) Explain the following methods of making cocktail:
i) Stirring ii) Shaking iii) Blending iv) Layering
d) List the documents required for beer Shoppe license by Maharashtra State Excise.
- Q.6** Attempt **ANY THREE** of the following: [12]
a) Discuss the following liquor concerning laws:
i) Third party liability laws ii) Dramshop Act
b) List eight Golden points to be noted while making cocktails and mixed drinks.
c) List and explain the factors to be considered while developing a new cocktail.
d) Give the base spirit / liquor used for following specialty coffees:
i) Highland coffee iii) Café Royale
ii) Prince Charles coffee iv) Balalaika coffee

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