

Roll No.

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Total No. of Pages : 02

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B.Voc. (Hospitality & Catering Management) (Sem.-5)

BAR OPERATIONS AND MANAGEMENT

Subject Code : BVHCM505-19

M.Code : 90833

Date of Examination : 23-11-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :
 - a. Garnish
 - b. Bar stock
 - c. Closing duties
 - d. Back bar
 - e. Martini
 - f. Seasoning
 - g. Approximate cost
 - h. Glassware
 - i. Fixtures
 - j. Heavy equipment.

SECTION-B

2. What are the various types of bar?
3. What are the two types of sinks essential for bar operations?
4. Write about pourers and pouring.
5. What are the points to be considered while planning and selecting heavy equipment of bar?
6. Write a detailed note on planning staff requirement.

SECTION-C

7. Define and explain the history and classification of cocktails and mixed drinks.
8. Write a detailed note on Policies and Procedures for bar business.
9. Draw a neat and labelled layout of the bar. Explain the components of under bar.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.