Q.1. What is a Job Description? Discuss its role in hierarchy. 

OR

Discuss the role of a supervisor in an organisation towards the management and staff.

(3+7=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)
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)


(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) Howthrone 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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