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)