Q.1. Give the job description of food and beverage manager of 5-star hotel.  

OR  
Prepare a duty roaster 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)
Q.8. Discuss the job specification of a maître 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)

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