Q.1. List five cellar products. How it helps in maintaining a good cellar? (10)

Q.2. Explain the storing and safety procedures followed in a cellar operation. (10)

Q.3. Sketch a U shape bar layout and label its parts. 
   OR 
   Draw and label any three bar equipment and give their uses. (10)

Q.4. Enlist the various marketing tools followed in a bar operation. (10)

Q.5. Discuss what is a Bar concept? 
   OR 
   How beverages are priced and list the taxes applicable in a bar. (10)

Q.6. List the difference between short and tall drink with two examples of each. (10)

Q.7. Give recipe for any four non-alcoholic cocktail. (10)

Q.8. What is the role of water in making an ice and how it affects the end product. Justify. 
   OR 
   List the opening and closing duties of a bartender. (10)
Q.9. Explain the principles of TQM.        OR
        Define TQM. List various control tools and explain how six sigma helps in TQM. (10)

Q.10. Enlist various licences required to set up a bar in a 5-star hotel. (10)