Q.1. What are the various methods of preparing cocktails? Explain with suitable examples.

OR
Enlist, define and briefly explain ten different styles of cocktail.

(10)


OR
Write one classic cocktail recipe each for the following:
(i) Gin
(ii) White rum
(iii) Tequila
(iv) Whisky
(v) Brandy

(5x2=10)

Q.3. As a Bar Manager, write remedies for five bar-frauds commonly observed in a bar.

(10)

Q.4. “An F&B outlet cannot perform well without a supervisor”. Express your views to justify this statement.

OR
“Cocktails on the bar menu provide an opportunity to increase beverage sale.” Express your views to justify this statement.

(10)

Q.5. For a 400 room five-star hotel, prepare:
(a) Job specification of bar manager
(b) Job description of F & B manager

(5+5=10)
Q.6. Write standard operating procedures for:
   (a) Taking an order for a cocktail
   (b) Serving a cocktail in a restaurant  
   \(5+5=10\)

Q.7. As an outlet manager, how will you deal with the following situations?
   (a) A person asking for alcoholic beverage who has not attained legal drinking age yet.
   (b) Air conditioning system of speciality restaurant breaks down suddenly during lunch hours. 
   \(5+5=10\)

Q.8. Draw sample formats of the following (any two):
   (a) Inter-Bar Transfer
   (b) Spoilage Form
   (c) Bar Requisition
   (d) Bar Inventory Sheet  
   \(2x5=10\)

Q.9. Differentiate between the following (any four):
   (a) Speed Rail and Speed Pourer
   (b) Lounge Bar and Mini Bar
   (c) F & B Manager and Manager, F & B
   (d) White Russian and Black Russian
   (e) Build and On the rocks  
   \(4x 2 \frac{1}{2} =10\)

Q.10. Define the following in one or two lines (any ten):
   (a) Nail
   (b) Corkage
   (c) Breakfast martini
   (d) Spill mat
   (e) Bacardi
   (f) L-3 Liquor License
   (g) Humidor
   (h) Wine cradle
   (i) Par stock
   (j) Ullage
   (k) Long drinks
   (l) Angostura bitter  
   \(10x1=10\)

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