Q.1. How is briefing carried out in a restaurant by the Team Leader and how does it help in extending good service? (5+5=10)

OR

What are the various ways of handling tips received in lieu of good service in the restaurant? (10)

Q.2. What do you mean by Standard Operating Procedure? Draft a SPO for a speciality restaurant operational for two meal period, that is lunch and dinner. (3+7=10)

Q.3. Explain in detail the component of cocktails and the methods of making cocktail with examples. (5+5=10)

Q.4. What is a bar? Explain the function of various parts of the bar. (2+8=10)

OR

What are the responsibilities of a bartender and rules he/she should adhere to? (10)

Q.5. Draw an organizational chart of F&B Service department of a hotel. Categorize them under various levels as per their roles. (7+3=10)

Q.6. Give detailed job description of Chef de rang. (10)

Q.7. Explain the steps involved in bar operations to control the cost effectively. (10)

OR

List the possible frauds that the dishonest bar staff may indulge in, do recommend few methods to control the frauds. (7+3=10)

Q.8. Explain the following terms (any ten):

(a) Bar die  (b) Well brand  (c) Relish fork  (d) Sling  
(e) Zester  (f) Margin of safety  (g) Drip rail  (h) Duty roster  
(i) Rimmer  (j) Wine bar  (k) Trancheur  (l) Sommelier  
(m) Job specification

(10x1=10)

Q.9. Give the recipe and the method of making the following cocktails (any two):

(i) Daiquiri  (ii) Margarita  (iii) Bloody Mary  (iv) Martini  
(2x5=10)

Q.10. Match the following:

(a) Tequila sunrise  (i) Soda, juices  
(b) Boston shaker  (ii) Old fashioned  
(c) Angostura  (iii) Curacao  
(d) Planter's punch  (iv) Citrus fruit peel  
(e) Blue lagoon  (v) Cosmopolitan  
(f) Jigger  (vi) Champagne  
(g) Mixes  (vii) Two piece  
(h) Twist  (viii) Rum  
(i) Stopper  (ix) Grenadine  
(j) Cranberry juice  (x) Peg measure

(10x1=10)