

**P-790**

Total Pages : 3

Roll No. ....

**HM-401**

**Bar Management**

Master of Hotel Management (MHM)

4th Semester Examination, 2023 (June)

**Time : 2 Hours]**

**[Max. Marks : 35**

**Note :** This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answer to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

**SECTION–A**

**(Long Answer Type Questions)**

**Note :** Section 'A' contains Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. What is a Bar? Explain history of bar and beverage management.
2. Define Mixology. Also explain the various methods used for mixing the drinks in bar.
3. Classify Beverages. Also write the detailed procedure of serving various types of wines.
4. What is Electronic Point of Sale System? What are the advantages of POS Machines over ECR?
5. What is beverage control? Also explain the importance of assigning responsibility for beverage purchasing.

## **SECTION-B**

### **(Short Answer Type Questions)**

**Note :** Section 'B' contains Eight (08) short answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only. (4×4=16)

1. List the duties and responsibilities of a bar tender.
2. Write the recipe of 'Pina Colada'.
3. List out various bar equipment's used in bar.

4. What are the components of a cocktail?
  5. What are the legal requirements in purchasing of liquor?
  6. What are the different types of costs?
  7. List the fraudulent and dishonest activities bar staff may indulge in?
  8. What are the limitations of beverage control?
-

