

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-VI : WINTER: 2025
SUBJECT: FOOD & BEVERAGE OPERATIONS & MANAGEMENT

Day : Tuesday
Date : 02/12/2025

W-19901-2025

Time : 02:00 PM-04:30 PM
Max. Marks : 60

N.B.:

- 1) All Questions are **COMPULSORY**.
- 2) Answers to questions in Section I & II to be written in the same answer booklet.

SECTION - I

Q.1) Explain the following terms: **(1 Marks X 6 = 6)**

a) Cobblers	b) Gomme	c) Kalhua	d) Dispense Bar
e) Back Bar	f) Bar Floor	g) Affogato	h) Trancheur

Q.2) Attempt ANY THREE of the following: **(4 Marks X 3 = 12)**

- a) List any ten roles and responsibilities of bartender.
- b) Describe speciality coffee and equipment's used for preparation with one suitable example?
- c) List and explain the three main scales used to measure alcoholic strength of drinks?
- d) Discuss the production method for vermouth, list three styles and two brands names of vermouth?

Q.3) Attempt ANY THREE of the following: **(4 Marks X 3 = 12)**

- a) What is stocktaking in beverages? State the formula for rate of stock turnover?
- b) Explain any five cocktail families with one suitable example?
- c) Draw and label any five seating arrangements in banquet functions?
- d) Discuss menu engineering with help of matrix diagram?

P.T.O

SECTION – II

Q.4) Explain the following terms: **(1 Marks X 6 = 6)**

a. Congeners	b. Decaffeinated Coffee	c. Amer Picon	d. Nightclub Bar
e. Ice Chest	f. Bar Die	g. Rickey's	h. Canopy

Q.5) Attempt ANY THREE of the following: **(4 Marks X 3 = 12)**

- a) Discuss the hygiene and sanitation considered while handling ice in a bar?**
- b) Define aperitifs with any five brand names in example?**
- c) Describe any four types of customer who choose to imbibe in bar?**
- d) Explain the procedure for purchasing beverages?**

Q.6) Attempt ANY THREE of the following: **(4 Marks X 3 = 12)**

- a) Discuss any five methods of making cocktails**
- b) Define gueridon service. Discuss and five points to be considered while introducing gueridon service to a restaurant.**
- c) Clarify how can menu design help in building good customer relationship?**
- d) Describe buffet and discuss finger buffet and sit-down buffet?**

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