

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**  
**B.Sc. (H. & H.A.) Sem-VI : WINTER : 2023**  
**SUBJECT : FOOD & BEVERAGE OPERATIONS & MANAGEMENT**

Day : Monday

Time : 02:00 PM-04:30 PM

Date : 4/12/2023

**W-19901-2023**

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 (any six) :**

**(1 Marks X 6 = 6)**

- |                 |                |               |                  |
|-----------------|----------------|---------------|------------------|
| a. Distillation | b. Café Frappe | c. Lounge Bar | d. Call Brands   |
| e. Front Bar    | f. Coolers     | g. Lecterns   | h. Finger Buffet |

**Q.2) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) Discuss pot still method of distillation, give two examples of spirits obtained from pot still?
- b) Define syrup, give two brand name and three flavours in syrups.
- c) List names and measure of five glassware's used in Bar.
- d) Describe Cocktail bar, explain any five equipment's placed in underbar?

**Q.3) Attempt any THREE of the following:**

**(4 Marks X 3 = 12)**

- a) List any ten tips and techniques used in mixology to prepared drinks?
- b) Discuss the duties and responsibilities of banquet head waiter?
- c) Define Buffet, list any ten equipment's used in buffet setup?
- d) Discuss how to handle guest complaints in hotels and restaurants?

**SECTION – II**

**Q.4) Explain the following terms (any six) :**

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

**Q.6) 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?
- .....