

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (UGC) (Sem.-5)
BAR OPERATIONS & MANAGEMENT
Subject Code : BHMCT-503-18
M.Code : 78549

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly :

- 1) Juniper
- 2) Agave plant
- 3) Liqueur
- 4) Condiments
- 5) Bitters
- 6) Vermouth
- 7) Fermentation
- 8) Aging
- 9) Cognac
- 10) The pub

SECTION-B

- 11) How do personal hygiene and health plays an important role for bar tenders?
- 12) Write in brief about the production of spirits.
- 13) What is the bar tenders job description? List some of its duties and responsibilities.
- 14) Write down various types of bars. What are the attributes of a bar personal?
- 15) What is the production method of Whiskey?

SECTION-C

- 16) Write down a brief history of bar, also draw its layout.
- 17) What do you understand by bar equipments? What is the difference between bar equipments and service accessories?
- 18)
 - a) Name three Indian Whiskey brands
 - b) Name three gin brands
 - c) Name three liqueurs brands
 - d) Name three brandy brands

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.