



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**Type:** Semester End Assessment  
**Term:** 2

**Total Marks:** 50

**Date:** 19<sup>th</sup> January 2022  
**Time Duration:** 2 Hrs

**Course Name:** Hospitality Management Operations (Bar Management)

**Course Code:** IHCH107

**Instructors:** Prof.I.S.Mirza

This paper contains 01 page in addition to the cover page.

Name: \_\_\_\_\_ Student Number: \_\_\_\_\_ Class: \_\_\_\_\_

Marks Obtained: \_\_\_\_\_ Faculty Signature: \_\_\_\_\_ Invigilator Signature: \_\_\_\_\_

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and avoid interacting or communicating with their peers.
- Students must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- Students will carry only their pens, pencils, erasers, calculators and rulers into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



## Answer all

- Q.1** Explain the duties and responsibilities of barback? **(10)**
- Q.2** Explain the standard recipes for the following cocktails: **(5\*2=10)**
- a) Pinacolada
  - b) Whisky sour
  - c) Cosmopolitan
  - d) Tequila sunrise
  - e) Martini
- Q.3** Explain in brief the following: **(1\*5=5)**
- a. Chaser
  - b. BAC
  - c. Free pour
  - d. Float
  - e. Speed pourer
- Q.4** Explain different strategies used to prevent guest intoxication. Mention any 4 bar frauds. **(10)**
- Q.5** Name different types of bar? (Any 5) **(5)**
- Q.6** Define beverage control system. Explain the basic concepts of beverage control system. **(10)**

**Good Luck!!!**