



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 08/04/2024

Batch and Term: 2023-26 and Term 3 Total Marks: 38 marks (75 points) Time Duration: 02 Hours

Course Name: Hospitality Management Operations (Bar Management) Course Code: IHCH107

Instructor: Ms. Gauri Patil

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration 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 should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators 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, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- 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



Q.1 Explain the duties and responsibilities of bartender.

(06 Marks)

Q.2 Explain the standard recipes for the following cocktails along with method of preparation, garnish etc.

(6*4=24 Marks)

- a) Pinacolada
- b) Whisky sour
- c) Bloody Mary
- d) Tequila sunrise
- e) Martini
- f) Mojito

Q.3 Explain in brief the following:

(1*1=10 Marks)

- a. Lead time
- b. Nip
- c. Frappe
- d. Free pour
- e. On the rocks
- f. Neat
- g. Dash
- h. Front bar
- i. Frosting glasses
- j. Call brand

Q.4 Explain different strategies to prevent guest intoxication.

(05 Marks)

Q.5 Name any 10 bar equipment with its uses.

(10 Marks)

Q.6 Explain in detail how does T.A.K.E C.A.R.E works.

(10 Marks)



Q.7 Explain the following terms:

(5*2=10 Marks)

- a) Perpetual inventory
- b) Purchase specification
- c) Point of sales
- d) Bar back
- e) Cash float
- f) Glassware used in bar
