



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 19/01/2023

Batch and Term: 2022-2025, & 2

Total Marks: 75

Duration: 2 hours

Course Name: Hospitality Management Operations (Bar Management)

Course Code: IHCH107

Instructor: Ms. Gauri Patil

This paper contains 01 page 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 following terms. (1*1=10)

- a. Loss leader
- b. Mull
- c. Requisition book
- d. Ullage book
- e. BAC
- f. Chaser
- g. Returnable containers book
- h. Cellar ledger
- i. Daily consumption sheets
- j. Free pour

Q.2 Explain the various methods of cocktail making with 1 recipe for each method. (10)

Q.3 As part of Responsible Alcohol Service what are the strategies to prevent guest intoxication and techniques to identify guest intoxication? (10)

Q.4 Name the different types of payments systems used in the bar (5)

Q.5 Name the duties and responsibilities of bar back. (10)

Q.6 Fill in the blanks. (10)

- a) _____ is an alcoholic drink made by fermenting honey.
- b) 1 pony is equal to _____.
- c) _____ is a sour type drink served in a glass that is lined with the continuous strip of orange or lemon peel.
- d) Famous cocktail made with coke, rum and lemon is _____.
- e) Container used to store straws, stirrers, napkins is known as _____.
- f) The standard glass used to serve Manhattan cocktails is _____.
- g) _____ is also known as three piece shaker.
- h) _____ is also known as wine waiter.
- i) A mixture of heated beer or wine curdled with milk, eggs and spices is called as _____.
- j) Serving alcohol without measuring the quantity is known as _____.

Q.7 Define following terms. (5*4= 20)

- a) Beverage control system
- b) Standard recipe
- c) Hygiene standard at the bar
- d) Cellar management
- e) Purchasing