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[0607]301/23/CT/B

S.Y. BHMCT (Sem. III) Examination, 2023

CC- 301 Food Production III

(2021 Credit Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. Q.1 is compulsory.
- ii. Solve any 4 questions from Q.2 to Q.6.
- iii. All questions carry equal marks.
- iv. Draw diagrams wherever necessary.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Define baking and explain any four principles of baking.
- b. Classify and explain leavening agents used in bakery.
- c. Write about physical and chemical changes occurring during baking.
- d. Give characteristics of cookies.
- e. Write importance of icings
- f. Enlist 5 characteristics of a good bread.

Q.2. Answer in brief (Any two)

(10 Marks)

- a) Explain the following Bread making methods:
 - (i) Straight dough method.
 - (ii) Ferment and Dough.
- b) List any four faults in cake and suggest remedies for the same.
- c) List any five ingredients used in icings and state their uses.
- d) Write a recipe for choux pastry using 500 gm flour and give 2 byproducts of choux pastry.

Q.3 Long answer question

- a. Explain the functions of the following in bakery and confectionary: **(6 marks)**
 - (i) Egg.
 - (ii) Flour.
 - (iii) Sweeteners.
- b. Differentiate between: Rich Dough and Lean Dough. **(4 marks)**

Q.4.a) Define/ Explain in one sentence

(5 Marks)

- i. Bakers percentage.
- ii. Docking.
- iii. Emulsion
- iv. Royal Icing.
- v. Barquettes

b) Explain the following cake making methods:

(5 Marks)

(i) All in one.

(ii) Foaming method.

Q.5. Write in Brief the following questions

a) Explain any five types of cookies with one example each.

(5 Marks)

b) Explain the classification of icings.

(5 Marks)

Q.6. Answer the following

a) Draw a classification chart showing various types of pastries: ratio of flour to fat, dough consistency, ingredients used, one example of each.

(6 Marks)

b) Draw a flow chart showing different stages in bread making.

(4 Marks)

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[0607]-302/23/CT/B

S.Y. BHMCT (Sem. III) Examination, 2023

CC- 302 Food & Beverage Service – III

(2021 Credit Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw diagrams wherever necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Write short note on climate change in wine industry
- b. Write a note on Pastis.
- c. Explain Distillation with 02 examples of the same.
- d. Give 04 types of Marsala.
- e. List down 04 regions of Italy with 01 wine each.
- f. Service procedure of Sparkling Wine

Q.2. Answer in brief (Any two)

(10 Marks)

- a. List down 05 special wine equipment's with the usage.
- b. Explain the manufacture process of beer
- c. Write a note on Wine laws from France.
- d. Explain Secondary Fermentation.
- e. Write a note on Wine Tourism

Q.3 Long answer question

- a. Classification of Alcoholic Beverage with the help of flow chart and give one example of each. **(6 Marks)**
- b. List and explain the raw material used in making of beer. **(4 Marks)**

Q.4.a) Attempt the following

(5 Marks)

- i. Kabinatt
 - ii. Zinfandel
 - iii. Remuage
 - iv. Vermouth
 - v. Green Wine
- b) Explain Viticulture with any 02 methods. **(5 Marks)**

Q.5. Write in Brief the following questions

- a. Explain vinification method of white wine (5 Marks)
- b. Define Aperitif and classify them by using flow. (5 Marks)

Q.6. Answer the following

- a. Explain Top and Bottom fermentation of Beer (5 Marks)
- b. Explain Solera system in detail. (5 Marks)

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[0607]-303/23/CT/B

S.Y. BHMCT (Sem.III) Examination, 2023

CC- 303 Accommodation Operations-II

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw diagrams wherever necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. PAR stock
- b. Under stay
- c. Dirty Dozen
- d. House Limit
- e. Late charges
- f. Suzie

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Differentiate between an OPL and Commercial laundry.
- b. Describe the functions of a supervisor.
- c. Explain the process of Express checkout.
- d. Explain at length the Front office accounting cycle.

Q.3 Long Answer Question

- a. Explain the group check out procedure in a hotel.
- b. Draw a layout of Linen room.

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Size of a single bedsheet
- ii. CP
- iii. Duplex room
- iv. Mineral stain
- v. Exchange of uniforms

b) Write the formula for the following statistical data

(5 Marks)

- i. ARR
- ii. Room Occupancy %
- iii. Foreigners Occupancy %
- iv. No Show%
- v. RevPAR

Q.5. Write in Brief the following questions

- a. Suggest a stain removal agent for the following stains **(5 Marks)**
- i. Coffee
 - ii. Turmeric
 - iii. Blood
 - iv. Chewing gum
 - v. Dye
- b. Draw and explain any two vouchers used in the Front Office **(5 Marks)**

Q.6. Answer the following

- a. What are the various methods of 'Pricing a contract'? **(5 Marks)**
- b. Explain the 'Departure Procedure' in a fully automated hotel. **(5 Marks)**

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[0607]-304A/23/CT/B

S.Y. BHMCT (Sem.III) Examination, 2023

OE 304 A-Principles of Management

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Functions of a Hotel Manager
- b. Types of Decisions
- c. Barriers to Communication Process
- d. Span of Management
- e. Induction Programme
- f. Nonverbal communication

Q.2. Write in Brief

- a. List down the 14 principles of Henry Fayol
- b. Explain any 4 traits of a good leader.

(6 Marks)

(4 Marks)

Q.3 Answer the following Questions

- a. State any six Principles of Organizing.
- b. Describe any four types of Plans with an example.

(6 Marks)

(4 Marks)

Q.4. Explain the following the Questions

- a. Mc Gregor's Theory X and Theory Y.
- b. The process of Controlling in the hotel.

(6 Marks)

(4 Marks)

Q.5. Write the following answers

- a. Explain the various steps in the Planning process.
- b. Describe four types of motivation.

(6 Marks)

(4 Marks)

Q.6. Long Answer Question

- a. Describe any 2 types of Leadership styles.
- b. State the importance of coordination in the hotel departments.

(5 Marks)

(5 Marks)

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[0607]-304B/23/CT/B

S.Y. BHMCT (Sem.III) Examination, 2023

OE 304 B-Business Communication

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1** is compulsory.
- ii. Solve **any 4** questions from **Q.2 to Q.6**.
- iii. All questions carry **equal marks**.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. What do you mean by Semantic Barriers?
- b. Explain the role of Technology in Business Communication.
- c. What is the importance of a resume?
- d. List *any three* etiquettes that need to be followed while drafting an email.
- e. Write *any five* courteous phrases that one can use at a workplace.
- f. State *any two* features of Business Communication.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Difference between a Notice and a Circular
- b. Discuss the importance of Facial Expressions during an interview.
- c. How does one overcome psychological barriers in Business Communication?
- d. List down *any five* activities performed by the Public Relations Department of an organization.

Q.3 Long answer question

(10 Marks)

- a. State *three* advantages and *three* disadvantages of oral communication.
- b. Write a short note on the DO's and DON'T's of Group Discussion.

Q.4.a) Attempt the following

(5 Marks)

- i. Agenda of a Meeting
- ii. Letter of Resignation
- iii. Brainstorming
- iv. Globalization
- v. Memo

b) Explain *any five* guidelines to be followed for an effective presentation.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Write a cover letter (*minimum of 100 words*) applying for a position for a Restaurant Manager at an esteemed organization you wish to apply for. **(5 Marks)**
- b. Write *any ten* table etiquettes to be followed while dining out with your colleagues. **(5 Marks)**

Q.6. Answer the following

- a. You are an HR Manager of XYZ Hotel in Pune. Write a Letter of Appreciation for an employee of your hotel who had organized a street cleaning drive over the weekend near your hotel. **(5 Marks)**
- b. Discuss the grooming standards that need to be followed in a professional workplace. **(5 Marks)**

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[0607]-305A/23/CT/B

Second Year BHMCT (Sem. III) Examination, 2023

EC 305 A - Hotel Maintenance

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1** is compulsory.
- ii. Solve **any 4** questions from **Q.2 to Q.6**.
- iii. All questions carry **equal marks**.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. List any 5 types of fire extinguishers used in hotels
- b. Discuss care and cleaning of UPS?
- c. Write a note on use of solar energy in hotels.
- d. Explain any 2 security systems followed in hotels?
- e. What are the goals of Engineering & Maintenance department?

Q.2. Answer in brief (Any two)

(10 Marks)

- a. With the help of a neat diagram explain 5 Traps.
- b. List any 5 Audio visual equipment's used in hotels.
- c. What is the importance of earthing in hotel?
- d. Give any 5 duties and responsibilities of chief engineer.
- e. Write about the importance of energy conservation in hotels.

Q.3 Long answer question

- a. Differentiate between Unitary and Central Air Conditioning System? **(6 Marks)**
- b. List and Explain two types of sensors used in Hotel **(4 Marks)**

Q.4. a) Attempt the following

(5 Marks)

- i. STP
- ii. Name 2 types of WC.
- iii. List 2 fuels used in kitchen.
- iv. CPU.
- v. Define Refrigerant.

b) Draw diagram for Window Air Conditioner

(5 Marks)

Q.5. Write in Brief the following questions

(10 Marks)

- a. Draw a diagram of Vapour Compression Refrigeration Cycle.
- b. Give types of Contract and its advantages and disadvantages?

Q.6. Answer the following

- a. Calculate Electricity Bill for the month of June 2020 having the following Electricity Load if cost of one unit is Rs. 8.50:
 - (i) 150 W Fan 5 Nos. 08 hrs./day
 - (ii) 3.5KW OTG 02 Nos. 45 min./day
 - (iii) 20W Tube light 8 Nos. 6 hrs./day

(6 Marks)

- b. Explain any 2 water purification methods.

(4 Marks)

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[0607]-305B/23/CT/B

S.Y. BHMCT (Sem. III) Examination, 2023

EC 305 B - Soft Skills Management

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1** is compulsory.
- ii. Solve **any 4** questions from **Q.2 to Q.6**.
- iii. All questions carry **equal marks**.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. What is meant by Professional Ethics? Explain its importance with the help of any one principle.
- b. What is the importance of Networking at the workplace?
- c. Explain what is meant by maintenance task, with two examples.
- d. What is Stress? State any two causes of stress at the workplace.
- e. Differentiate between Mental Illness and Mental Health with an example.
- f. Explain the concept of Gratitude Training.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain the PATH method to cope with emotions.
- b. Define teams. Explain in brief any four characteristics of successful teams.
- c. What is Critical thinking? List any four qualities of critical thinkers.
- d. Explain any five ways of creating a positive culture for mental health at a workplace.

Q.3 Long answer question

- a. Explain the six levels of Bloom's Taxonomy. **(6 Marks)**
- b. List any four soft skills and explain how can they be used as a competitive weapon in today's workplace? **(4 Marks)**

Q.4.a) Attempt the following

(5 Marks)

- i. Define Stress
- ii. Explain Synergy
- iii. What are Etiquettes?
- iv. What are self-directed teams?
- v. What is meant by creative thinking?

b) Explain the term "Time Robbers". State any four ways of overcoming them. (5 Marks)

Q.5. Write in Brief the following questions

- a. List tools and techniques of Self-awareness. Explain any two in detail. **(5 Marks)**
- b. Explain five misconceptions of managing time at the workplace. **(5 Marks)**

Q.6. Answer the following

- a. Write a short note on 4 approaches of Stress Management. **(5 Marks)**
- b. List and explain any four common signs and symptoms of Mental Illness **(5 Marks)**

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[0607]-401/23/CT/R

S.Y. BHMCT (Sem. IV) Examination, 2023
CC 401 QUANTITY FOOD PRODUCTION
(2021 Credit Pattern)

Time: 2 Hrs 30 Mins**Maximum Marks: 50****Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw diagrams wherever necessary.**

Q.1. Short Answer Questions (Any 4)**(10 Marks)**

- a. Write in brief about the characteristics of Industrial Catering citing examples.
- b. Enlist any five challenges in banqueting?
- c. Enlist and explain any 5 advantages of standardizing recipes
- d. Write down any five principles of Purchasing
- e. What are the advantages of standard purchase specification?
- f. What do you understand by daily market purchase?

Q.2. Answer in brief (Any two)**(10 Marks)**

- a. Plan a one-week menu for the workers of an automobile company.
- b. What do you understand by initial forecast and write down any five factors affecting it?
- c. Write down any five important yield testing factors for any catering establishment?
- d. Calculate the food cost of one portion of sandwich and coffee from the given standard recipe for 30 portions;

Sr.	Ingredient	Quantity used	Unit	Price Per Kg / Ltr / Nos
1	Bread Slice	90	Slices	2.00
2	Salted Butter	600	gm	500.00
3	Black Peppercorns	50	Gm	600.00
4	Cucumber	1	Kg	30.00
5	Tomato	1	Kg	20.00
6	Green Chili	100	Gm	80.00
7	Coriander Leaves	800	Gm	50.00
8	Mint Leaves	500	Gm	40.00
9	Milk	3	Ltr	50.00
10	Coffee Powder	80	Gm	1,000.00
11	Sugar	300	Gm	40.00

Q.3. Answer the following in detail

- a. Plan a festive menu from the state of Punjab with a brief description for each product. **(6 Marks)**
- b. Write any two snack preparation from state of Gujarat and two dessert preparation from state of Goa **(4 Marks)**

Q.4. a) Attempt the following

(5 Marks)

- i. What are the advantages of industrial catering?
- ii. Write in brief about the objectives of institutional catering.
- iii. Enlist any 2 merits of volume forecasting?
- iv. Write down any 2 principles involved in menu planning
- v. What is purchasing by paid reserve?

b) Explain the following terms (any five)

(5 Marks)

- i. Purchase Order
- ii. Overheads
- iii. Standard Portion Size
- iv. Zameen Dos
- v. Phirnee
- vi. Dhansak

Q.5. Write in Brief

- a. Explain Cuisine of North India based on history, characteristics, equipment & ingredients used, cooking methods, and religious influences **(5 Marks)**
- b. Why is quality purchasing important? What kind of information does it generally consist of? **(5 Marks)**

Q.6. Answer the following

- a. Enlist and explain any five limitations of indenting for volume feeding **(5 Marks)**
- b. Draw a neat chart indicating the sectors of Catering Industry **(5 Marks)**

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[0607]-402/23/CT/R

Second Year BHMCT (Sem. IV) Examination, 2023

CC 402 Food & Beverage Service - IV

(2021 Credit Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Give five examples of bar condiments.
- b. Name any Five brands of Gin.
- c. Draw Bar Hierarchy.
- d. List five brands International Vodka
- e. Name any five examples of cocktails.
- f. Write short note on the labelling grades of Cognac.

Q.2. Answer in Brief (Any two)

(10 Marks)

- a. Draw layout of American bar with dimensions and Explain three parts of bar
- b. What is Tequila? Explain any four types of Tequila.
- c. Define Cocktail and write four types of cocktail families
- d. Distinguish between Pot still and Patent still methods of Distillation.

Q.3 Long answer question

- a. Define liqueur. Explain four production methods of liqueurs. **(6 Marks)**
- b. List any four brands of Indian Whisky **(4 Marks)**

Q.4.a) Attempt the following

(5 Marks)

- i. Spirit
- ii. Calvados
- iii. Schnapps
- iv. Malt whisky
- v. Punch

- b) Distinguish between Scotch whisky and Irish whiskey. **(5 Marks)****

Q.5. Write in Brief the following questions

a. Name two brands of the following:

(6 Marks)

- (i) Dark Rum
- (ii) American Whisky
- (iii) Proprietary liqueurs

b. List any eight bar equipment's.

(4 Marks)

Q.6. Answer the following

(10 Marks)

a. Explain any two methods of making cocktails with suitable examples.

b. What is bar? Explain any four types of bars.

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[0607]-403/23/CT/R

Second Year BHMCT (Sem. III) Examination, 2023

CC- 403 Accommodation Operations III

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Objective of Interior Designing
- b. Classify various Guest Complaints
- c. What is Redecoration?
- d. Types of Rates (any three)
- e. Charge Privilege
- f. Overbooking

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain Role of front desk to maximize profit or sale
- b. Any five steps followed in Refurbishing
- c. What is a role of a Night Auditor?
- d. Explain Safety Awareness Procedure Followed in Housekeeping.

Q.3 Long answer question

- a. What are the various Principles of Interior Designing?
- b. Explain Sales Promotion in detail.

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Line
- ii. Cross-selling
- iii. MSDS
- iv. Tent Cards
- v. BAR

b) Write in brief about Prevention of Fire.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Write in brief about Factors Affecting Room Tariff. **(5 Marks)**
- b. Types of Renovation (Any Two) **(5 Marks)**

Q.6. Answer the following

- a. How to plan a Sales Call? **(5 Marks)**
- b. What points are kept in mind while planning for Redecoration? **(5 Marks)**

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[0607]-404B/23/CT/R

Second Year BHMCT (Sem. IV) Examination, 2023

OE - 404 B Event Management

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1** is **compulsory**.
- ii. Solve **any 4** questions from **Q.2 to Q.6**.
- iii. All questions carry **equal marks**.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. What is Local Event?
- b. Define Planning.
- c. Define Pamphlet.
- d. Explain Sponsorship in short.
- e. List down types of Customer Feedback.
- f. Define Advertising.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Define Budget. Explain the components in detail.
- b. Write a detailed note of Principle of Planning the Event.
- c. List down and explain any 2 types of Vendor in detail.
- d. Write down in short various Insurance Policies which are required for the events.

Q.3 Long answer question

- a. Explain Security legislation used in any event in detail. **(6 Marks)**
- b. Explain the importance of Site Inspection in Event management. **(4 Marks)**

Q.4.a) Attempt the following

(5 Marks)

- i. List down the characteristics of event
- ii. Define Event Agenda
- iii. Define RFP
- iv. Explain Risk Management
- v. Define Publicity

- b) Explain any 5 types of Customer Feedback. **(5 Marks)****

Q.5. Write in Brief the following questions

- a. Give the importance and functions of Media management. **(5 Marks)**
- b. Define Venue and explain importance of Venue in Event management. **(5 Marks)**

Q.6. Answer the following

- a. Explain the process of Closing accounts in any event. **(5 Marks)**
- b. Explain 7P's of Marketing in Event Management. **(5 Marks)**

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[0607]-405A/23/CT/R

S.Y. BHMCT (Sem. IV) Examination, 2023

EC 405 A Advance Baking

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. Q.1 is compulsory.
- ii. Solve any 4 questions from Q.2 to Q.6.
- iii. All questions carry equal marks.
- iv. Draw diagrams wherever necessary.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Give any two methods of making a Short Crust Pastry
- b. Explain any two types of cookies
- c. Explain any two ingredients and their role in bread making
- d. Discuss role of any two essential ingredients of cake making
- e. Write any two bread faults and their causes.
- f. Write a short note on Bavarian Cream.

Q.2. Answer in Brief (Any Two)

(10 Marks)

- a. Explain characteristics of a good Bread.
- b. Discuss Basic decorating techniques for cakes.
- c. Explain any two specialty pastries using Puff Pastry.
- d. Explain enzymatic reaction in bread making.

Q.3 Long Answer Question

- a. Give the procedure for assembling and icing simple layer cakes.
- b. Write a short note on baked meringues.

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Artisan bread
 - ii. Autolysis
 - iii. Biga
 - iv. Poolish
 - v. Scrap Dough
- b) Write a short note on Sour Dough.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Explain the concept of Pre-Ferments
- b. Explain any two types of cold puddings

(5 Marks)

(5 Marks)

Q.6. Answer the following

- a. Explain any five stages of sugar cooking.
- b. Explain the basic plating techniques for desserts.

(5 Marks)

(5 Marks)

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[0607]-405B/23/CT/R

Second Year BHMCT (Sem. IV) Examination, 2023

EC- 405 B Bartending

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Explain dispense bar?
- b. Define Molecular Mixology.
- c. What do you understand by a standard recipe?
- d. What is Workstation?
- e. Write a note on Lounge Bar.
- f. What is Brew Pub?

Q.2. Answer in Brief (Any two)

(10 Marks)

- a. Discuss the qualities of a Bartender.
- b. What are the 10 golden rules to be followed while mixing cocktails?
- c. List any 5 opening duties of a bartender.
- d. List 5 large and 5 small equipment used in the bar.

Q.3 Long answer question

(10 Marks)

- a. Classify Alcoholic Beverages and explain each with an example.
- b. Define cocktails. Explain 4 components of a cocktail.

Q.4.a) Attempt the following

(5 Marks)

- i. Bartender
- ii. F Bar
- iii. Speed rail
- iv. Purees
- v. Muddler

b) Write a note on Pilferage and Fraud in Bars.

(5 Marks)

Q.5. Write in Brief the following questions

- a. What do u understand by beverage Menu Engineering? Explain with a Matrix. **(6 Marks)**
- b. Why are sales Promotions important in the Bars? **(4 Marks)**

Q.6. Answer the following

- a. List and explain with an example, any 3 families of mixed drinks. **(6 Marks)**
- b. Draw the following formats **(4 Marks)**
 - i. BOT
 - ii. Bar transfer slip

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