

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/GE603B/2025/BSCHS_SEM6

TYBSCHS (Sixth Semester) Examination, 2025

GE603B - SPECIALIZATION-BAR TENDING

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- | | |
|----------------|-------|
| A) Barkeep | [2] |
| B) Six Shooter | [2] |
| C) Cobblers | [2] |
| D) Bar Caddy | [2] |
| E) Call Brand | [2] |

- Q2. A) Explain duties and responsibilities of the bar manager. [5]
- B) Draw and explain parts of bar in detail. [5]

- Q3. A) Explain the significance of Standard Portions and Standard Glassware for Beverage Control. [5]
- B) Discuss different types of frauds and pilferages that can occur in the bars. [5]

- Q4. A) Explain the following terms related to alcoholic beverages - Ouzo, Feni, Mezcal, Mead, Marc [5]
- B) Write a short note on Bar Menu Engineering. [5]

- Q5. A) Write a note on FLR - III and Bartender's License appropriate for Maharashtra State. [5]
- B) Prepare a checklist for Opening and Closing duties in the bar. [5]

- Q6. A) Draw and explain the following formats used in bar - Inter bar Transfer and BOT [5]
- B) Explain Lounge Bar and Cocktail Bar. [5]

- Q7. A) List and Explain any two Vodka Based Cocktails. [5]
- B) Write a short note on use of Molecular Mixology in Cocktails. [5]
