

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (UGC) (Sem.-5)
BAR OPERATIONS & MANAGEMENT
Subject Code : BHMCT-503-18
M.Code : 78549

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly :

- 1) Juniper
- 2) Agave plant
- 3) Liqueur
- 4) Condiments
- 5) Bitters
- 6) Vermouth
- 7) Fermentation
- 8) Aging
- 9) Cognac
- 10) The pub

SECTION-B

- 11) How do personal hygiene and health plays an important role for bar tenders?
- 12) Write in brief about the production of spirits.
- 13) What is the bar tenders job description? List some of its duties and responsibilities.
- 14) Write down various types of bars. What are the attributes of a bar personal?
- 15) What is the production method of Whiskey?

SECTION-C

- 16) Write down a brief history of bar, also draw its layout.
- 17) What do you understand by bar equipments? What is the difference between bar equipments and service accessories?
- 18) a) Name three Indian Whiskey brands
b) Name three gin brands
c) Name three liqueurs brands
d) Name three brandy brands



NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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SECTION-A

I. Write briefly :

- a) Bitters
- b) Liqueurs
- c) Molasses
- d) Juniper
- e) Cognac
- f) Agave Plant
- g) Corkage
- h) Germination
- i) Under Bar
- j) Cointreau

SECTION-B

2. Explain in detail various methods of distillation
3. What are the various styles of Scotch whisky?
4. Write any five Opening and Closing duties of a bar tender.
5. How personal hygiene and health do play an important role for bar tenders?
6. List any five brands of Vermouth.

SECTION-C

7. 'Cognac is the best brandy'. Explain the statement with the help of manufacturing process of cognac. Give four brands of Cognac.
8. Draw a neat diagram of a dispense bar and list 10 equipment essential for a bar.
9. Define Liqueurs. Explain the manufacturing process of liqueurs and name four liqueurs with base, flavour and country of origin.

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