

Total No. of Pages: 1

6494

Register Number

Name of the Candidate:

M.Sc. DEGREE EXAMINATION, May 2015

(HOTEL MANAGEMENT)

(SECOND YEAR)

621/620: BAR MANAGEMENT

(Old and New Regulations)

Time: Three hours

Maximum: 75 marks

Answer any FIVE questions

(5×15=75)

1. Explain about Receiving, Storing and Issuing of Alcoholic Beverages in Bar Management.
2. What are Liqueurs and Liquors? Explain how they are served.
3. Explain about Fire Emergencies, pest control and cleaning schedules in a Bar Operation.
4. How management information system helps in data collection and sales analysis. Explain in detail.
5. Write short notes on:
a) Service Bar b) Stock Taking c) Poor Stock d) Wine List
6. Discuss objectives and methods of beverage control in a 5 –Star hotel.
7. In Bar operation, how order is taken for different drinks. Explain cleaning schedules in a bar operation.
8. Define Cellar. Why Cellar management and control is important in Bar Management. Explain.
9. Classify Alcoholic Beverages with a neat chart and give examples for each beverage.
10. Explain about different methods for making cocktail and mocktails. Name any 5 equipments used in a Bar.
