

School of Hospitality

Department of Hospitality

Mid Term Examination

Exam Date: 27 Sep 2023

Time : 90 Minutes

Marks : 50

Sem V - I1UB502B - Food and Beverage Management

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

- 1) List down any 6 garnishes used in any cocktail bar. K2 (2)
- 2) Compare the Star and Dog categories of Menu Engineering. K1 (3)
- 3) Interpret the Bar Inventory with the help of 5 star hotel format. K2 (4)
- 4) Develop a bar opening and closing check lists for your hotel. K2 (6)
- 5) Analyze the benefits of a good roaster on the employee performance. K3 (6)
- 6) Explain the term cost and the different types of costs that are incurred in hotels ? K3 (9)
- 7) Analyze the key points to be kept in mind while selecting a supplier for purchasing and mention their advantages in detail. K4 (8)
- 8) Discuss six methods of cocktail preparation as per industry standards. K4 (12)

OR

Create the best practices which one must follow while conducting briefing and de-briefing. K4 (12)