School of Hospitality
Bachelor of Science in Hotel Management
Semester End Examination - Nov 2023

Duration : 180 Minutes
Max Marks : 100

Sem V - I1UB502B - Food andBeverage Management

General Instructions
Answer to the specific question asked
Draw neat, labelled diagrams wherever necessary
Approved data hand books are allowed subject to verification by the Invigilator

1) Define best skills required in captain as per hotel standards.   K1 (2)

2) Examine the benefits of a good roaster on the employee performance.   K2 (4)

3) Construct points that you must take care during formulation of duty roaster.   K2 (6)

4) Measure any 5 Vodka based cocktails recipe in details.   K3 (9)

5) Explain any 5 best options for incresing the popularity of any product of a menu   K3 (9)

6) Compile the costing of Gintini, Mojito and Rum Punch cocktails in a specified format along with details of glassware, recipe, garnish and method of preparation   K5 (10)

7) Summarize the terms profitability and popularity used in Menu Engineering.   K4 (12)

8) Modify the bar opening and closing checklist for your bar in context to reduce the guest complaints, reduce breakage, staff training and motivation in the bar.   K5 (15)

9) Elaborate the Job Responsibilty of any new staff joined as GSA in a restaurant.   K5 (15)

10) Formulate the costing of Gintini, Mojito and Rum Punch cocktails in a specified format along with details of glassware, recipe, garnish and method of preparation.   K6 (18)