

Total No. of Pages : 02

Total No. of Questions : 09

M.Sc.(HMCT) (2015 to 2017) (Sem.-2)
FOOD & BEVERAGE MANAGEMENT
Subject Code : MSCHM-202
Paper ID : [A2576]

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

Q1. Define the term :

- a) Walk in bars.
- b) Under bar.
- c) Viticulture.
- d) Vinification.
- e) Fortified wine
- f) What is Cash Control?
- g) BAC.
- h) Standard recipes.
- i) Market segmentation.
- j) Degorgement.

SECTION-B

- Q2. Difference between Bar and Lounge.
- Q3. Describe the concept of cash control.
- Q4. Define wine. Classify wines with the help of a neat diagram.
- Q5. Define the bar tenders role as a sales man.
- Q6. Enlist and explain licenses required for a bar.

SECTION-C

- Q7. What are beverage pricing strategies?
- Q8. Draw a bar layout.
- Q9. What are different POS in the f & b department? Explain the cash handling procedure.