

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2024  
(Fifth Semester)**

**Branch – HOSPITALITY MANAGEMENT**

**BAR MANAGEMENT**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. ----- bar is a bar that presents live music as an attraction  
a) Fern      b) Discotheque      c) Music      d) Casino
2. Bar stock, also colloquially known as -----  
a) Billet      b) Buffer      c) Feeder      d) Cellar stock
3. All alcoholic beverages received are recorded in a book called -----  
a) Stock card      b) Cellar inward book  
c) Bin card      d) Receiving book
4. Robroy is a ----- based cocktail  
a) Rum      b) Gin      c) Brandy      d) Whiskey
5. A wine or liquor poured over ice cubes is -----  
a) Pick-me-Up      b) On the Rocks  
c) Neat      d) Frappe

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a      What is the purpose of Dump sink and Mop sink?  
            OR  
b      State any three uses of equipment counters.
7. a      What is Mixology?  
            OR  
b      List any three essential equipments required by the bartender for flair bartending.
8. a      Describe the term Stirred cocktail.  
            OR  
b      Enumerate the history of Cellar.
9. a      Name any three types of Cash register.  
            OR  
b      Mention any three types of Bar.
10. a      Define the term Inventory.  
            OR  
b      State any three aim's of store control.

**Cont...**

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a Categorize any six types of bar based on the entertainment they offer.  
OR  
b List out the opening duties of Bar.
12. a Highlight the essential elements of bar design.  
OR  
b Enumerate the role of Bartender in the success of beverage operations.
13. a Enlist documents used in cellar management and describe any two.  
OR  
b Explain any six points to be considered while designing a cellar.
14. a Summarize any six effects of Alcohol on human's.  
OR  
b Stress the importance of responsible sale of Alcohol.
15. a Explain various components of a Bar.  
OR  
b Mention the fraud practices found in bar operations.

Z-Z-Z

END