

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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. ----- stimulate appetite.  
a) Cocktail                      b) Long drink                      c) Aperitif                      d) Stimulant
2. Major alcoholic drink used in cocktail is termed as -----  
a) Base                      b) Modifier                      c) Colouring agent                      d) Sweetening agent
3. ----- is required to prevent the Wine corks from drying out  
a) Light                      b) Humidity                      c) Temperature                      d) Vibration
4. ----- is used to record all daily deliveries in a Cellar  
a) Cellar inward book                      b) Purchase order  
c) Bin card                      d) Cellar control Sheet
5. ----- License is used for service of liquor in exclusive Bar  
a) L-3                      b) L-4                      c) L-9                      d) L-5

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) What is Cocktail bar?  
(OR)  
b. Define the term "Back-of-the house" service.
7. a) Write the meaning for the term "Flaming".  
(OR)  
b. What is Blending?
8. a) Mention any three popular mocktails.  
(OR)  
b. Name the ingredients used in Sidecar.
9. a) Give a brief description of a Cellar.  
(OR)  
b. Mention the purpose of a Cellar.
10. a) Name any three social skills of a Bartender.  
(OR)  
b. Why personal hygiene is essential for a Bartender.

Cont...

**SECTION -C (30 Marks)**Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 x 6 = 30)

11. a) Provide job description of a Bar waiter.  
(OR)  
b. Write the classification of cocktails.
12. a) List out the uses of Shaker.  
(OR)  
b. Discuss about the precautions in making cocktails.
13. a) Stress the importance of Bar control.  
(OR)  
b. How delivery invoices are checked?
14. a) Trace the History of a Cellar.  
(OR)  
b. List out the cellar records and describe any two.
15. a) How do you handle guest complaints in Bar?  
(OR)  
b. Suggest type of flooring for bar operations.

Z-Z-Z

END