

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch - HOSPITALITY MANAGEMENT

BAR MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Identify the name given to yuppie bars or fern bars a) Plastic bars b) Nostalgia bar c) Sports bar d) High concept bar	K1	CO1
	2	Name the bar that holds all kinds of liquor bottles and sparkling assorted glassware in an attractive manner a) Front b) Under c) Service d) Back	K1	CO1
2	3	What is the name given to device that automatically dispenses a single item or multiple items in a measured quantity? a) Kegerators b) Beverage dispenser c) Liquor dispenser d) Beverage distributor	K1	CO2
	4	Indicate the capacity of Beer goblet in Millilitres, a) 240 b) 270 c) 350 d) 500	K1	CO3
3	5	Identify the glass which is tall, narrow and that maintains flavour there by enhancing presentation: a) Brandy snifter b) Decanter c) Champagne flute d) Highball	K1	CO3
	6	What is the name given to the study that involves inventing, preparing and saving mixed drinks? a) Muddling b) Blending c) Layering d) Mixology	K1	CO2
4	7	Which is the place for Storage of Alcoholic drinks? a) Cellar b) Service bar c) Bar store room d) Beverage room	K1	CO4
	8	Name the book that provides a record of all daily deliveries of alcoholic beverages to the cellar a) Ullage book b) Cellar control book c) Bin card d) Returns book	K1	CO4
5	9	Name the book that records the issue of drinks to the kitchen and other grades of staff a) Inward book b) Contingency book c) Both a & b d) Hospitality book	K1	CO3
	10	Which of the following is not a tool for preparing condiments in Bar operations? a) Cork screw b) Relish fork c) Bar knife d) Router	K1	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

ALL questions carry 20 marks each				
Module No.	Question No.	Question	K Level	CO
1	11.a.	Describe about the Parts of a bar.	K1	CO1
	(OR)			
	11.b.	State the impact of alcohol in human life.		
2	12.a.	Explain the role of a Bar Tender.	K2	CO4
	(OR)			
	12.b.	Why is Personel Hygiene and appearance very important for a Bar Tender?		
3	13.a.	Describe about the bar records used in bar service with importance.	K2, K3	CO2
	(OR)			
	13.b.	Determine the needs & purpose of Stock control in Bars.		
4	14.a.	Determine the storage procedures in cellar.	K3	CO3
	(OR)			
	14.b.	Explain the equipments required in Beer storage area.		
5	15.a.	Discover the methods of Making Cocktails.	K3	CO5
	(OR)			
	15.b.	Determine the equipments and tools required for making cocktail.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Describe about the Bar Operation Procedures.	K1	CO1
2	17	Draw the organizational chart of Bar and explain the duties & responsibilities of Bar staff.	K3	CO5
3	18	Explain about the types of Glass wares used in Bar and its storage.	K2	CO2
4	19	Describe about Cellar control and records used in Cellar.	K1	CO3
5	20	Express the main points to be noted while making cocktails, and mocktails.	K3	CO4

Z-Z-Z

END