

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022
(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 x 1 = 10)

- 1 The front bar is supported on a vertical structure called _____.
(i) Back bar (ii) Bar die
(iii) Vertical die (iv) Whisky die
- 2 Which one of the following is not a part of a bar?
(i) Back Bar (ii) Under bar
(iii) Front bar (iv) Working bar
- 3 French term for a wine waiter is _____.
(i) Bartender (ii) Sommelier
(iii) Chef d etage (iv) Barker
- 4 A person who prepares cocktails and other speciality drinks in a bar is _____.
(i) Bar manager (ii) Bartender
(iii) Mixologist (iv) Bar boy
- 5 Special chair called _____ are used for the customer to sit in the bar counter.
(i) Bar die (ii) Chair Bar
(iii) Bar stool (iv) Bar sofa
- 6 _____ is the stock which denotes the level of each liquor.
(i) Gross stock (ii) Net stock
(iii) Pending stock (iv) Par stock
- 7 _____ is the place where all bottles are stored at proper temperature and light.
(i) Ullage (ii) Cellar
(iii) Front bar (iv) Under bar
- 8 A pressurized metal barrel with a valve at one end, used to store and dispense beer or other carbonated drinks is _____.
(i) Kegs (ii) Mugs
(iii) Drums (iv) Pegs
- 9 Swizzle stick is used as _____.
(i) Straw (ii) Spoon
(iii) Stirrer (iv) Garnish
- 10 Which of the following is the correct side to serve cocktails?
(i) Left side of the guest (ii) Opposite to the guest
(iii) Right side of the guest (iv) Back side of the guest

Cont...

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Sketch a simple designed bar for your restaurant.
OR
b Give an account on bar accessories and utensils.
- 12 a Prepare the points to followed by a bartender regarding his personal hygiene.
OR
b Explain on effect of alcohol on humans.
- 13 a Classify any five glassware used in Bar.
OR
b List the points to be followed while preparing a workstation for bar.
- 14 a Give an account kegs and gas.
OR
b List down the cellar control registers and records maintained.
- 15 a Prepare notes on Service of beer with examples.
OR
b Write notes on the Service of wines with examples.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a List down the steps involved in bar operations.
OR
b Explain in detail about the plumbing, electricity, flooring and lighting for a bar.
- 17 a Summarise in detail about staff hierarchy of a bar with each of their responsibilities
OR
b Give a detailed account on skills of a bartender as a salesman and complaints handling systems in a bar
- 18 a Write detailed notes on the following i) storing and handling glasses ii) chilling of glasses.
OR
b Summarise a detailed account on types of cash register and handling money in a bar.
- 19 a Explain in detail about cellar and the storage procedures followed.
OR
b Write short notes on – cellar temperatures and cellar location.
- 20 a Write any 10 decorations of cocktails.
OR
b Discuss on the points and tips to be followed while making cocktails with examples.

Z-Z-Z END