

School of Hospitality

Department of Hospitality
Mid Term Examination

Exam Date: 30 Sep 2023

Time : 90 Minutes

Marks : 50

Sem VII - BHMH4011 - Advanced Food and Beverage Service - II

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

- 1) List down any 6 garnishes used in any cocktail bar. K2 (2)
- 2) Compare and contrast the impact of technologically advanced bar equipment and traditional manual tools on the efficiency and profitability of a bar. K1 (3)
- 3) Demonstrate an incentive program for bar staff based on performance metrics, customer feedback, and inventory control achievements. K2 (4)
- 4) Construct three essential supervisory skills required to manage and motivate a team of hospitality staff effectively. K2 (6)
- 5) Analyze the importance of staff training and skill development to accommodate new service concepts and ensure seamless execution. K3 (6)
- 6) Explain the advantages and disadvantages of Gueridon Service. K3 (9)
- 7) Analyze how you would handle various situations that may arise in a restaurant, such as customer complaints, food quality issues, and service delays. K4 (8)

- 8) Design the best practices which one must follow while conducting briefing and de-briefing. K4 (12)

OR

Design six methods of cocktail preparation as per industry standards. K4 (12)