

T74/V74/BHM304/BTH341/EE/20160526

Time : 3 Hours

Marks : 80

Instructions :

1. All Questions are Compulsory.
 2. Each Sub-question carry 5 marks.
 3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
 4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
 - a) Name any five hot beverages. 5
 - b) Which are the human body organs get affected by Alcohol Consumption? 5
 - c) Write short note on Bar Refrigeration Equipment. 5
 - d) Gives uses of: 5
 - i) Cocktail picks and
 - ii) Coasters
 - e) Why environment of bar is important for bar business? 5
2. Solve any **four** sub-questions.
 - a) What are the advantages of Green Tea? 5
 - b) How alcohol consumption affect during pregnancy of a woman? 5
 - c) Explain the furniture used in bar. 5
 - d) How does an establishment usually deals with Dishonest Customers? 5
 - e) Explain Demand Curve strategy for Beverage Pricing. 5

3. Solve any **four** sub-questions.
- a) Explain following type of Bars:
 - i) Biker's bars
 - ii) Singles bars 5
 - b) Which are the common five withdrawal symptoms of Alcohol? 5
 - c) Explain following Bartending Terminology
 - i) Neat
 - ii) Nip 5
 - d) How Merchandising and suggestive selling will help bar business? 5
 - e) What are the effects of Alcohol Advertisements? 5
4. Solve any **four** sub-questions.
- a) Write short note on Juices. 5
 - b) How alcohol consumption affects the nutrition of human beings? 5
 - c) Write about weekly cleaning schedule in bar. 5
 - d) How does Food plays vital role in Bar? 5
 - e) What is the meaning of soaking more profits from suds? 5

