



# AJEENKYA

## D Y PATIL UNIVERSITY

End Term Examinations (April 2019)

School: Hotel Management

Program: Bachelor of Hotel Management

Course: Food & Beverage Service-VI

Course Code: HOM303

Semester: VI

Max Marks: 50

Duration (mins): 120 Mins

- Q 1. Explain the term (Any 10) 10 Marks
1. Speed Rail
  2. Ice Chest
  3. Bar Back
  4. Muddler
  5. Boston Shaker
  6. Rotisserie:
  7. Barbeque
  8. Discotheque
  9. Kiosk
  10. Oyster Bar
  11. Pub
- Q.2 Answers in Brief (Any 2) 10 Marks
1. Explain Restaurant planning and designing guidelines.
  2. List types of Bar and explain in short.
  3. List five large equipment used into bar with uses.
- Q. 3. Answers in Brief (Any 2) 10 Marks
1. What are the types of Restaurant? List its characteristics.
  2. List Indian Wine producing region and district within with name of the vineyard.
  3. List five pubs and five bar in Pune city.
- Q 4. Answer the following parts of Bar 10 Marks
1. Top Bar
  2. Bottom Bar
  3. Under Bar
  4. Front Bar
  5. Speed Rail
- Q.5 Answers in Brief (Any 2) 10 Marks
1. Draw the Profile of the Bar chart with all the details.
  2. Explain the importance of Lighting & coloring in the Restaurant planning.
  3. Write a note on Growth of Indian Wine Industry.

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