

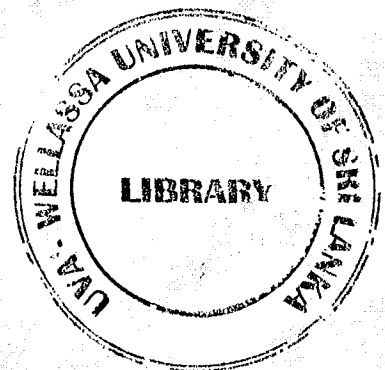
PART C – Essay Questions

Part C has two (02) Sections; Section I and Section II
Answer Two (02) questions from Part C choosing one (01) question from each section
Total marks for part B 50

Section I

Answer one (01) question from Section I

1. a. What is cocktail? Briefly explain 3 categories of ingredients used in cocktail making. (5 marks)
 - b. Name 5 methods of making cocktail and briefly describe each method. (5 marks)
 - c. Name 2 cocktails and explain the method of preparation. (5 marks)
 - d. Name 2 flambe desserts you serve in hotel and describe the method of preparation for one of dishes. (5 marks)
 - e. Blind Guest in bar, as a Bar manager how will you handle the situation. Discuss your answer with actions you take, from seating of the guest to the departure from the place. (5 marks)
2. a. Name 5 sprits which we serve in hotels and give 2 examples (Brand Names) for each. (5 marks)
 - b. Explain in detail the service procedure of White wine. (5 marks)
 - c. III & handicapped guest in bar, as a bar manager explain your actions in this situation. (5 marks)
 - d. What is brandy? Explain the manufacturing process of brandy. (5 marks)
 - e. Discuss the process of making IRISH COFFEE? (5 marks)



Section II

Answer one (01) question from Section II

3. a. What are the factors to be considered when ordering raw material for a function? (5 marks)
 - b. Explain the term "purchase specification" using an example. (5 marks)
 - c. "Proper costing system will help for speedy quotations" Explain with appropriate examples. (7 marks)
 - d. Figure out a format for a dish costing sheet and compile your own recipe showing the selling price of the dish at a 40% food cost. (8 marks)
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4. a. Explain red meat and white meat with examples. (5 marks)
 - b. Explain the quality points in purchasing good quality broiler chicken (5 marks)
 - c. Briefly discuss the categories of vegetable available with at least two examples for each category. (5 marks)
 - d. List different egg preparations suitable for a breakfast. Identify the breakfast egg dish more suitable for a person who will not have his lunch. (5 marks)
 - e. Discuss why food presentation is significant as much as the food preparation. (5 marks)