

SUBJECT CODE: CPBT01

EXAM DATE: 17-11-2025

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2025-2026



COURSE : Certificate Course in Professional Bartending
SUBJECT : Beverage Basics
TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the role of nourishing, stimulating, and refreshing beverages in maintaining health and wellness, with suitable industry examples.

OR

Write short notes on:

i) Fresh juices ii) Aerated Soft Drinks iii) Squashes and Cordials

(10)

Q.2. Write short notes on the service methods of (any two):

i) Beer ii) Spirits iii) Wines

OR

Explain the pot still or patent still distillation production process.

(10)

Q.3. Explain the steps involved in preparing and serving mocktails.

OR

Explain in detail the various equipment and tools used in the preparation of mocktails, with their functions and examples.

(10)

Q.4. Write the recipes of mocktail named Virgin Mary & Appletini mocktail.

(10)

Q.5. Explain the use of equipment listed below:

i) Wine rack ii) Corkscrew iii) Jigger
iv) Speed rail v) Drip tray

(5x2=10)

Q.6. Write short note on the following non-alcoholic beverages:

i) Tea ii) Coffee

(2x5=10)

Q.7. Explain the recipes, glasses & garnishes of Martini & Margarita cocktails.

(10)

Q.8. State True or False:

- A cocktail is a mixed drink that always contains one or more alcoholic ingredients.
- Mocktails are non-alcoholic versions of cocktails, often made with fruit juices, syrups, and soda.
- A margarita and a mojito are examples of popular non-alcoholic mocktails.
- Whisky is distilled from fermented grain mash.
- All mixed drinks are alcoholic beverages.

(5x2=10)

Q.9. Match the following:

- | | |
|--------------|---|
| i) Cocktail | a) Combination of two or more ingredients, alcoholic or non-alcoholic |
| ii) Mocktail | b) Non-alcoholic version of a Mojito |

- iii) Margarita
- iv) Virgin Mojito
- v) Mixed Drink
- c) Non-alcoholic mixed drink made with juices or syrups
- d) Tequila-based alcoholic cocktail
- e) Mixed drink containing alcohol

(5x2=10)

Q.10. Handling situations (any two):

- i) During busy bar service, a guest requests a drink that takes time to prepare.
- ii) A guest orders a mocktail, but you accidentally serve an alcoholic cocktail.
- iii) While serving red wine, you accidentally spill a few drops on the tablecloth.
- iv) A group of guests are making noise at the bar after having several alcoholic drinks.

(2x5=10)

SUBJECT CODE: CPBT02

ROLL No.

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2025-2026



COURSE : Certificate Course in Professional Bartending
SUBJECT : Bar Operations
TIME ALLOWED : 02 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Explain in detail any ten types of bar equipment along with their functions. (10)
- Q.2. Explain the following briefly (**any five**):
i) Bar license ii) Bar stock iii) Duty roster iv) On the rocks
v) Bar die vi) Microbrewery vii) BOT (5x2=10)
- Q.3. Prepare a SOP for service sequence of alcoholic beverages in bar.
OR
What are the various attributes of bar staff? (5)
- Q.4. Differentiate between the following:
i) Dispense bar and cocktail bar ii) Front bar and under bar (2x2½=5)
- Q.5. Write a job description for a bartender outlining job summary and duties. (5)
- Q.6. Draw the layout of a bar mentioning its various parts.
OR
Explain different types of bar in detail. (5)
- Q.7. Write down the base spirit used in the following cocktails:
i) Bloody Marry ii) Daiquiri iii) Gimlet iv) Manhattan v) Side car (5x1=5)
- Q.8. Fill in the blanks:
i) A _____ is used to measure an exact quantity of spirits while serving drinks.
ii) A _____ bar specializes in mixed drinks using fresh ingredients and garnishes.
iii) The _____ is the counter where drinks are served directly to guest in a bar.
iv) _____ is a place where beer is brewed on a small scale, often within a bar or restaurant.
v) The person responsible for preparing and serving drinks at the bar is called a _____. (5x1=5)

SUBJECT CODE: CPBT03

EXAM DATE: 19.11.2025

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2025-2026



COURSE : Certificate Course in Professional Bartending
SUBJECT : Beverage Management
TIME ALLOWED : 02 Hours

MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Discuss the role of menu as a marketing tool and explain how food and wine pairing enhances guest satisfaction.

OR

State and explain the main objectives of inventory control in a hotel or a bar.

(10)

Q.2. What is beverage control? Explain its objectives and importance in bar management.

OR

Discuss four types of thefts in food and beverage service and the control measures to prevent them.

(10)

Q.3. Differentiate between perpetual and monthly inventory systems.

(5)

Q.4. What are the key steps involved in the purchasing of beverages?

(5)

Q.5. What are bar frauds? Mention few common types and preventive measures.

(5)

Q.6. Explain how a well-designed menu acts as a marketing tool.

(5)

Q.7. State True or False:

- Inventory control has no impact on the profitability of a business.
- Beverage purchasing can be done without specification or approval.
- FIFO and LIFO are methods of inventory valuation.
- No records are needed during beverage receiving.
- Bin cards and beverage registers are part of beverage record keeping.

(5x1=5)

Q.8. Match the following:

- | | |
|----------------------|---|
| i) FIFO | a) Supervision from purchase to sale |
| ii) Beverage control | b) Each item priced separately |
| iii) A la carte menu | c) Maintains uniform taste and cost per portion |
| iv) Standard recipe | d) First In, First Out |
| v) LIFO | e) Last In, First Out |

(5x1=5)
