

BACHELOR IN HOTEL MANAGEMENT (BIHM)

0
15
000
0

Term-End Examination

December, 2013

**BHY-044 : FOOD AND BEVERAGE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. Distinguish between Cocktail and Mocktail. 20
Explain the rules of mixing of Cocktail.
2. What are the precautions taken for the storage of Cigars ? List five international and five national brands of cigarettes. 20
3. What are the considerations for menu planning ? 20
Plan a conference menu for the international conference of doctors.
4. What are the trolleys and layouts used in gueridon service ? 20
5. What are the characteristics of bar design ? 20
Discuss various factors considered in bar designing.

6. How do you calculate the investment to procure equipment in a food facility ? List various equipment used in a restaurant. 20
7. What is Off Premise Catering ? Explain the important features of Off Premise Catering. 20
8. Write a note on service of important classical dishes. 20
9. Write in brief : 5x4=20
- (a) Flambe
 - (b) Cigar
 - (c) Banquet function prospectus
 - (d) Airline Catering
10. (a) Explain space utilization in a restaurant.
- (b) Name five examples of each Vodka based and Gin based Cocktails. 10+10=20
-