

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2013

**BHY-050 : SPECIALIZATION IN FOOD AND
BEVERAGE SERVICE MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Write in detail the duties and attributes of Bar Waiter. **20**

2. Make duty roster for 100 corers Main Bar of a five star hotel for a week having 07 staff members. **20**

3. (a) You are asked to organise Avadhi Theme Lunch in your restaurant which points will you keep in mind and why ? **4x5=20**
(b) What points will you keep in mind for organising Annual function in a well reputed international School ?
(c) What security precautions will you undertake while organising a V.I.P event ?
(d) Explain in brief the different types of events organised in a hotel.

4. (a) What are the different types of bars ? Explain in brief. 5x4=20
(b) How to improve the Sale of Bar ? Explain with examples.
(c) How can location, atmosphere , decos etc can help in popularising the bar.
(d) List the various licences required for different types of bars.
5. Define standard purchase specification and illustrate the details included in it by giving examples. 20
6. (a) List common types of bar frauds. 10+10=20
(b) What are the ways to prevent them ?
7. (a) Explain the importance of menu merchandising. 10+10=20
(b) List and explain the common pricing methods followed in catering establishment.
8. Explain in brief the different types of menus. 20
Make weekly cyclic menus for Industrial Canteen.
Write the advantages of cyclic menu.
9. Good menus help in selling. Explain. 20
10. (a) Plan a buffet menu for international guests hosted by a multy national company in a five star hotel. 10+10=20
(b) List the equipments, cutlers, crockery, glassware, etc required for the above mentioned buffet cum sit down buffet party.
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