

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

Term-End Examination

December, 2013

MHY-004 : RESTAURANT MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Discuss in detail the various types of Catering Outlets. 20
2. Write the job description of a captain (Head Waiter) in a large five star hotel. 20
3. What are the behavioural traits of an ideal service staff ? 20
4. What are the various types of Tea ? How is C.T.C produced ? 20
5. Define wine. Give a detailed classification of wine. 20
6. What is beverage cost control ? Explain the procedure for bar cost control in a five star hotel. 20
7. Write notes on any two : 2x10=20
 - (a) Mocktails
 - (b) Banqueting
 - (c) Wedding Functions.
8. What are the objectives of Food Control ? 20

9. What are sales promotion techniques adopted in F and B operations ? 20
10. Write a notes on : 20
- (a) Industrial Catering
 - (b) Objectives of beverage control
-