

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

**BHY-029 : FOOD AND BEVERAGE
MANAGEMENT CONTROL**

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) Attempt *any five* questions.
(ii) *All* questions carry *equal* marks.
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1. Explain in detail the duties and responsibilities of F & B manager. **20**
2. Elaborate constraints of manpower in F & B operation. **20**
3. Elaborate table lay-out and the sequence for Thali service. **10+10=20**
4. Describe menu merchandising employed by a catering operation. **20**
5. Describe the types of menus and explain their adaptations for Banquets, buffets and coffee houses. **20**
6. What are the objectives of F & B management ? **20**

7. Write notes on the following : **10+10=20**
- (a) Manual and automated system of revenue control.
 - (b) Measuring devices used for exercising portion control in bars.
8. Explain in detail the different menu pricing models. **20**
9. Write short note on **any two** : **10+10=20**
- (a) Gross profit
 - (b) After - wage profit
 - (c) Net profit
10. Explain in detail various methods of Beverage control. **20**
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