

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2015

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

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *All questions carry equal marks.*
(ii) *Attempt any five questions.*
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1. Plan the layout of a 100 seater speciality restaurant and explain the points you would keep in mind while deciding about decor and color schemes ? 20

2. Prepare a duty roster for a 80 seater multi-cuisine restaurant which is open for breakfast, lunch and dinner. Assuming the staff structure for the same. 20

3. (a) Describe in detail the sequence of events and formalities that take place in a formal state bouquet. 15+5=20
(b) What is toasting ?

4. (a) Define Buffet and its various types. 10+10=20
(b) List advantages and disadvantages of buffet service.

5. Explain the following terms (any five) : 5x4=20
- (a) Common Bar frauds
 - (b) Perpetual Inventory
 - (c) Standard recipe
 - (d) Menu planning constraints
 - (e) Marginal cost
 - (f) Portion control tools
 - (g) Budgetary control
6. Prepare a checklist for an outdoor catering of a 500 pox cocktail dinner. 20
7. In most well managed bars it is still possible for the dishonest or unsrupulous bartender to cheat the house and the guests by following malwork practices which amount for fraud. How will you describe and prevent each of the following : 5x4=20
- (a) Over pouring
 - (b) Under pouring
 - (c) Dilutions
 - (d) Substitutions
 - (e) Theft of merchandise
8. Explain in relation to F & B : 10+10=20
- (a) Performance Measures
 - (b) Customer Relations
9. What are different parts of a bar ? Explain with a labelled diagram. 10+10=20
10. Write a note about two different types of international cuisines, giving examples of classical dishes. 20