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**MBA IN INTERNATIONAL HOSPITALITY  
MANAGEMENT (MBA IHM)**

**Term-End Examination**

**December, 2015**

**MHY-004 : RESTAURANT MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. Classify catering establishments as per the main branches of the Industry giving appropriate examples and the salient features of each type. 20
2. In about 100-150 words explain kitchen stewarding. Also give the job description of a kitchen stewarding manager. 20
3. List the attributes of a good waiter. 20
4. Draw organisation chart of a medium sized restaurant and give the duties and responsibilities of a restaurant manager. 20
5. List the steps involved in beverage control explaining the purpose. 20

6. Give the classification and brief description of types of wines. Name four black and four white grape varieties. 20
7. Give the recipe of **any four** cocktails : 20
- (a) Martini
  - (b) Pina colada
  - (c) Bloody Mary
  - (d) Daiquiri
  - (e) Screw Driver
8. Define control. What are the objectives of food cost control ? Draw the flow chart of control cycle. 20
9. Explain the production process of beer with the help of flow chart. 20
10. Write short notes on (**Any two**) : 20
- (a) Industrial Catering
  - (b) Destination Wedding Theme Parties
  - (c) Event Management
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