

00192 EXECUTIVE MBA INTERNATIONAL
HOSPITALITY MANAGEMENT (EMBAIHM)

Term-End Examination

December, 2015

MHY-021 : FOOD AND BEVERAGE SERVICE
MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Classify different types of Catering Establishments.
Explain Industrial Catering. 10+10=20

2. Discuss classification of Beer. Elaborate the composition of Beer in percentage. 20

3. Explain different ways of stacking of wines. What is the duration of storage for different alcoholic beverages ? 20

4. Write short notes on : 5x4=20
 - (a) Screw Driver
 - (b) Magarita
 - (c) Gimlet
 - (d) Rusty Nail

5. "Function Prospectus is a very important tool of Banqueting". Justify this statement. 20
6. Write notes on : 10x2=20
(a) Break Even Point
(b) Standard Purchase Specification
7. Explain the points to be considered while planning a menu for speciality restaurant in a five star hotel. 20
8. Draw the organisation chart for Food and Beverage Service department of a luxury hotel. What are the duties of Restaurant Manager ? 20
9. What are the objectives of beverage control ? Explain briefly the methods of beverage control. 20
10. Discuss the various wine regions of France. 20
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