

00174

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2017

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All the questions carry equal marks.

1. Explain the various steps taken by food and Beverage management to ensure quality in food and Beverage operations. **20**
2. How would you as food and Beverage manager analyse your organization with the competitors ? Explain with examples. **20**
3. (a) Draw a flow chart of food and Beverage controls. **2x10=20**
(b) Explain in detail the responsibilities of food and Beverage controller.
4. Discuss revenue control procedures for a five star hotel. **20**
5. What is menu Fatigue ? As food and Beverage manager what steps will you take to avoid it ? **20**

6. (a) Explain the importance of Menu Merchandising. $2 \times 10 = 20$
(b) List and explain the common pricing methods followed in catering establishment.
7. Write short notes on (any two) : $2 \times 10 = 20$
(a) Inventory Control
(b) Budgetary Control
(c) Constraints of Menu Planning
8. (a) If food and Beverage control section of a hotel is not vigilant enough, what dishonest practices could bartenders resort to ? $2 \times 10 = 20$
(b) What procedures you as a Bar Captain implement to reduce the opportunities for Bartender theft ?
9. Prepare a checklist of equipment required for smooth operation of a cocktail Bar under the following heads : $4 \times 5 = 20$
(a) Glassware
(b) Measuring Devices
(c) Cocktail Bar equipment
(d) Heavy duty equipment
10. Draw neat format and explain (any two) : $2 \times 10 = 20$
(a) Purchase Order
(b) Requisition Slip
(c) Kitchen Order Ticket (KOT)
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