

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2017

00143

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

-
-
1. (a) Explain the importance of menu merchandising. 10+10
(b) List and explain the common pricing methods followed in catering establishments.
 2. Mentioning any three common bar frauds, explain how you, as a supervisor, would keep a check on them. 20
 3. Draw a layout plan for a bar having 100 covers and bar counter. List the bar equipments. 20
 4. List at least ten oriental / Mexican classical dishes along with their detailed description. 20
 5. Discuss the procedures and records required for proper bar control. 20

6. Write a job description for the Beverage (Bar) Manager of a Five Star hotels bar. 20
 7. Write brief notes on : 2x10=20
 - (a) MICE
 - (b) Space utilization in a restaurant
 8. Write in brief about various types of food and beverage menus. Plan a menu card for an Indian speciality restaurant. 20
 9. Explain in detail about different types of catering functions. How will you take a banquet booking? 20
 10. Make duty roster of 100 cover bar for one week having five staff operating only for a week. 20
-