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

**Term-End Examination**

**December, 2017**

**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. Define wine. Explain classification of wine with one example of each. 20
2. Differentiate between light and full body wine. Explain service procedure of Red wine. 20
3. (a) Describe five Liqueurs along with their colours, flavours and service. 20  
(b) Differentiate between rum and gin. Write two cocktails of each.
4. Explain in detail the Fermentation and Distillation process of spirits. 20
5. Write an essay on 'The role of Catering establishment in the promotion of tourism'. 20

6. Give the Staff Organisation Chart of food and beverage department of a five star hotel. Write in brief The duties of banquet manager. 20
  7. What is the role of restaurant manager in The promotion of restaurant sale ? Also list the duties and responsibilities of restaurant manager. 20
  8. Write in detail the different types of non-alcoholic beverages and its uses. 20
  9. Explain booking procedure of seminar to be hosted by Doctors. Suggest menus for two days Seminar. 10+10=20
  10. Define Variable, Fixed and Semi-Variable Cost. How does Variable Cost affects the food cost ? 20
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