

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2013

**BHY-044 : FOOD AND BEVERAGE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Define Cocktail and explain its various types with examples. 20
2. Describe cigars in terms of their strengths and sizes. 20
3. Distinguish functions as formal and informal with examples. Also describe social functions. 20
4. Draw a hierarchy chart of banquet department of a 5 star hotel. Explain the benefits of hiring of temporary staff for functions. 20
5. What is guéridon service ? What are the special equipment used in guéridon service ? 20

6. What are various factors considered in designing any food service facility ? Explain. 20
7. Describe methods of cost control in a bar. 20
8. What are the points considered in function planning ? Plan a banquet layout for dinner of 110 guests with 15 guests on top table. 20
9. Write short notes on : 5x4=20
- (a) Mocktail
 - (b) Storage of cigars
 - (c) Sea Catering
 - (d) Flambe'
10. Explain briefly : 10+10=20
- (a) Labour Utilization
 - (b) Service of classical dishes.
-