

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

**Term-End Examination
June, 2013**

MHY-004 : RESTAURANT MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Answer any five questions. Each question carries 20 marks.

1. Discuss job responsibilities of Food and Beverage Manager of a large hotel. 20
2. What are the desirable attributes of a steward in a catering establishment ? 20
3. "Coffee is the most popular after dinner beverage." Do you agree with the statement ? Discuss ? What are the various varieties of Coffee. 20
4. Classify beverages with the help of suitable examples ? 20
5. Write a detailed note on the types of beer. 20

6. Explain Beverage Control procedure followed in a multi locational bar facilities of a hotel. 20
7. Write notes on **any two** : 2x10=20
- (a) Parts of a Cocktail
 - (b) Types of Buffet
 - (c) Industrial Catering
8. Discuss the causes of High Food Cost in various Food and Beverage outlets. 20
9. What is the importance of Customer Relations in F&B operations ? 20
10. Write a note on : 2x10=20
- (a) Objectives of food cost control
 - (b) Meal Experience
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