

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

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

1. What are the objectives of F & B management ? 20
2. Describe the job specification of F & B manager. 20
3. Write short note on :
 - (a) Regional cuisine for special occasions. 10
 - (b) Sequence of Thali service. 10
4. Explain special pricing considerations while planning menu for a wedding. 20
5. "Menu engineering is a useful sales analysis tool". 20
Justify with example.
6. Write short note on :
 - (a) A la carte menu 5
 - (b) Full wine menu 5
 - (c) Bar menu 5
 - (d) Table d' hôte menu 5

7. Explain measures of quality control in food and beverage operations of a catering establishments. 20
8. Explain in detail the importance of Design concepts on F & B production control. 20
9. Write notes on :
- (a) F & B control checklists 10
 - (b) Differentiate between daily food cost report and detailed food cost report 10
10. Write note with examples :
- (a) Material costs 5
 - (b) Fixed costs 5
 - (c) Overhead costs 5
 - (d) Variable costs 5
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