

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*
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1. Explain the importance of Menu Merchandising. List and explain the common pricing methods followed in catering establishment. **10+10**
2. What is a Cyclic Menu ? Make a weekly cyclic menu for a school hostel. **20**
3. Plan a Dinner menu for a young couple using French cuisine. Explain the dishes selected and give reasons for their selection. **20**
4. Why a bar licence is required ? Explain in detail various licenses required before opening a bar. **20**
5. Give a bar layout with 60 covers and list the major and minor equipments required to manage a bar. **20**
6. What points will be kept in mind while taking booking for a marriage reception ? Make performa for Banquet Function Prospectus. **20**

7. Write in detail the duties and qualities of a Food and Beverage Manager. 20
8. Give the staff organisation of Banquets department having three banquet halls with capacity of 1000, 500 and 200 guests. Justify your answer. 20
9. Explain briefly (any two) : 10+10
- (a) Bar control
 - (b) Staff organisation and training
 - (c) Performance measures
10. Write brief notes on (any four) : 5x4=20
- (a) Caviars
 - (b) Misc-en-scene
 - (c) Misc-en-place
 - (d) Bitters
 - (e) Duty Roster
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