

00420

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2017

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

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1. (a) Explain the different techniques of pricing menus emphasizing the advantages and disadvantages of each. 10+10
(b) List and briefly explain five points to be kept in mind while a menu layout is made.
 2. List common types of bar frauds. What are the ways to prevent these frauds ? 20
 3. Draw a layout plan for a Restaurant having 100 covers. List restaurant equipments. 20
 4. Write job description for the food and beverage manager of a Five Star Hotel. 20
 5. Explain how you can arrive at beverage cost percentage as a means of beverage control ? List adjustments that are to be made to arrive at actual cost. 20

6. List ten French classical dishes. How will you serve any two of them along with their accompaniments ? 20
7. How will you book a banquet function ? Suggest a banquet menu for 1000 guests. (Note, There is no space, cost, etc. constraints). 20
8. Write brief notes on : 10+10
(a) Various equipments required for serving a sit down buffet.
(b) MICE
9. Make duty roster of 100 cover Restaurant with bar for one week. 20
10. Plan a formal banquet hosted by Indian Prime Minister in VIP guests. (11 VVIP guests and 40 VIP guests). 20
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