

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All the questions carry equal marks.

1. Define Job description. Write down the duties and responsibilities of Food and Beverage Controller. 20
2. (a) Draw a flow chart of Food and Beverage control department. 2x10=20
(b) Discuss the objectives of Food and Beverage management.
3. A market research of competitors is must for the success of any Food and Beverage Organization. Discuss with examples. 20
4. Menu engineering helps to a great extent in deciding the suitability of a menu item on the menu card. Explain with appropriate example. 20

5. Discuss in detail the proper conditions for the storage of Wines, Spirits and Beer in a cellar. 20
6. Write short notes on (any two) : 2x10=20
- (a) Types of Bar.
 - (b) Menu Mercandising.
 - (c) Menu Fatigue.
7. Draw a neat format of : 4x5=20
- (a) Meat tag
 - (b) Bin card
 - (c) KOT
 - (d) Internal transfer form
8. What are the various malpractices which can happen in a Bar ? As a Bar manager how will you control them ? 20
9. (a) Define control. 20
- (b) List and explain various phases of Control Cycle.
10. Explain the following : 4x5=20
- (a) Check list.
 - (b) Constraints to Food and Beverage management.
 - (c) Revenue control.
 - (d) Types of menu.
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