

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2018**

00154

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

*Time : 3 hours*

*Maximum Marks : 100*

*Note : (i) Attempt any five questions.*

*(ii) All questions carry equal marks.*

1. Write in detail about the duties and responsibilities of a bar tender. How important is flaring to engage guests ? 10+10=20
2. As a F & B manager how will you boost the sales of unpopular food items in the restaurant menu that give you a high profitability ? 20
3. Explain the various pricing methods of menu. 20
4. Explain the following terms briefly (any five) : 5x4=20
  - (a) Common bar frauds
  - (b) Perpetual inventory.
  - (c) Contribution margin
  - (d) Standard recipe
  - (e) Menu planning constraints
  - (f) Marginal cost
  - (g) Portion control tools

5. As a supervisor justify why there is need to compare physical and perpetual inventory in a catering establishment ? State relevant examples. 20
6. Explain in detail the French Classical menu with example of each course. 20
7. What are the key factors that will influence bar planning decisions ? 20
8. Write short notes on : 5x4=20
- (a) Bar Licenses
  - (b) Types of functions
  - (c) Suggestive selling
  - (d) MICE
9. (a) Plan a buffet menu for international guests hosted by Indian embassy in a five star hotel in USA. 10+10=20
- (b) What Theme will you choose and why ? Explain in detail.
10. Draw the organisation chart stating staff requirements for all categories of a 100 cover multi cuisine restaurant serving all three meals. 20
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