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**MBA IN INTERNATIONAL HOSPITALITY  
MANAGEMENT (MBA IHM)**

**Term-End Examination**

**June, 2018**

**MHY-004 : RESTAURANT MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. Explain wine manufacturing process along with factors influencing the quality of wine. 20
2. Describe sparkling wine. Write service procedure of sparkling wine to sitting guests including host. 20
3. Classify alcoholic beverages. Explain table wines with their region of production. 20
4. Explain the differences between Liqueur and Cocktail. 20
5. Write an essay on railway catering. 20
6. Elaborate on the role of food and beverage department in the promotion of hotel. 20

7. Give the staff organisation chart of 100 cover Restaurant. Explain the duties and attributes of a good water. 20
  8. Explain Mock tail. Write recipes of three mock tails. 20
  9. Elaborate on the booking procedure of a wedding Reception for 1000 guests. Draw formats wherever necessary. 20
  10. Illucidate the importance of food cost control in maximising profit. 20
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