

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2019**

00654

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

*Time : 3 hours*

*Maximum Marks : 100*

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

*(ii) All questions carry equal marks.*

1. Write a detailed note on various responsibilities of Food and Beverage management. **20**
2. List the duties of Food and Beverage manager. **20**
3. Elaborate the lay-out and sequence of Thali service. **20**
4. Write notes on : **2x10=20**
  - (a) Menu Merchandising
  - (b) Menu Costing
5. Give in detail the various operational aspects to be considered while planning menu. **20**
6. Write notes on : **2x10=20**
  - (a) Menu Engineering
  - (b) Functions of menu

7. Explain the following terms : 4x5=20
- (a) Bar die
  - (b) Drip rail
  - (c) Call brand
  - (d) Back bar
8. Explain the process of beverage control. Draw two relevant performas. 20
9. Write notes on : 2x10=20
- (a) Bin Cards
  - (b) Dispense Bar
10. You have opened a restaurant in the heart of the city. How will you undertake the SWOT analysis for the same ? 20
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