

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2019

00534

BHY-044 : FOOD AND BEVERAGE MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. List down the broad categories of catering services. Explain elaborately all the categories mentioned. 20
2. What is Function Prospectus ? Explain in detail. Draw a neat sketch of the same. 20
3. Describe different styles of banquet seating arrangements. Explain with diagrams. 20
4. Write down the recipes of any five whiskey based classic cocktails. 20
5. Explain the duties and responsibilities of a Banquet Manager. 20
6. Explain the main factors to be considered while planning a new restaurant. 20

7. Explain the following : 4×5=20
- (a) Crepe Suzette
 - (b) Smoothing Agents
 - (c) Toasting
 - (d) Gueridon Trolley
8. Explain the various factors to be kept in consideration while designing a bar. 20
9. Describe cigars in terms of their strengths and sizes. Also explain the service of cigars. 20
10. Write short notes on the following : 2×10=20
- (a) Methods of cost control in a fine dine restaurant
 - (b) Informal banquets
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