

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

**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 an essay on importance of food and Beverage controls in the hotel industry. **20**
2. Explain the responsibilities of F and B controller working in a five star hotel. **20**
3. (a) Draw a neat format of function prospectus sheet. **10x2=20**
(b) What is a Thali service, and how would you ensure variety in this type of menu ?
4. Write short notes on : **10x2=20**
(a) Constraints of F and B management
(b) Traditional Indian Service
5. Menu engineering helps to a great extent in deciding the suitability of a menu item on the menu card. Explain how ? **20**

6. Explain the methods that are used to price the menu items listed on a menu card. 20
7. Write short notes on : 10x2=20
(a) Cellar management
(b) Menu fatigue
8. What is the importance of record keeping ? 20
Discuss the various records maintained to ensure Beverage Control.
9. Differentiate between : 10x2=20
(a) a la carte and Tabl d' hote menu.
(b) Dispense bar and cocktail bar.
10. (a) Draw a flow chart of Food and Beverage Control. 10x2=20
(b) Draw two formats used in Food Control.
-