

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

**BHY-044 : FOOD AND BEVERAGE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Explain elaborately the inventory control. Discuss its role in cost control. **20**
2. (a) List bar equipment-major and minor. **10+10=20**
(b) Explain five in each category.
3. (a) Discuss storage and service of cigar. **10+10=20**
(b) Name 5 international cigars and cigarettes each.
4. List and explain the various bar measuring devices. Write about their role in Beverage Control. **20**
5. Explain the main factors to be considered while planning a new restaurant. **20**
6. Explain the history and origin of gueridon service. **20**
List the safety and hygiene factors in detail.

7. With the help of a neat diagram design and explain the "Function Prospectus Form". **20**
8. Provide recipes for **any five** of the following cocktails : **5x4=20**
- (a) Bloody mary
 - (b) Screwdriver
 - (c) Martini
 - (d) Sidecar
 - (e) Cosmopolitan
 - (f) Margarita
9. Differentiate between (**any two**) : **2x10=20**
- (a) Finger buffet and fork buffet
 - (b) Dispense bar and cocktail bar
 - (c) Steak Diane and pepper steak
10. Define Banquets. Describe in detail the various types of Banquets. **20**
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