

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2015**

**BHY-050 : SPECIALIZATION IN FOOD AND  
BEVERAGE SERVICE MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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- Note :** (i) *Attempt any five questions.*  
(ii) *All questions carry equal marks.*
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1. Menu engineering helps to a great extent in deciding about suitability of a menu item on the menu card. Explain how ? 20
  
2. (a) List and explain all measuring devices available for exercising portion control in bars. 10+10=20  
(b) List any ten Bar frauds. Explain any two with methods to control them.
  
3. List and give detailed description of at least ten (10) French classical dishes. 20
  
4. Explain the various types of functions that can be taken up by F and B dept. How bookings are done for the said functions. 20
  
5. Explain in detail about supervisory responsibilities of a good F and B supervisor. 20

6. (a) Plan a buffet menu for a dinner for VIP guests hosted by a National High Commission, in a five star hotel. **10+10=20**
- (b) List the various equipments used for serving a sit down buffet party.
7. Write short notes on :
- (a) MICE
- (b) Space utilization in a restaurant **10+10=20**
8. Discuss in detail about various licences required for operating Bars in different areas of hotel. **20**
9. Make duty roster of 150 that covers main bar of a 4 star hotel for a week having 05 staff members, operating only for evening shift. **20**
10. Explain in detail about various types of food and beverage menus. Design a menu card for an Indian speciality restaurant. **20**
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