

00910

**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT**

**Term-End Examination
December, 2011**

MHY-004 : RESTAURANT MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Differentiate between American and Russian service style. 20

2. You are asked to design a menu for wedding reception inviting 300 guests, as a banquet manager, elaborate on key aspects that would be kept in mind while designing this menu. 20

3. Elaborate on wine producing regions of France with types of wines produced in each region. 20

4. Explain key principles of designing a table d'hote menu for a fine dining restaurant. 20

5. Explain role of standard recipes in controlling food cost. Draw a standard recipe format. $10+10=20$
6. Write notes on (*any two*) : $2 \times 10 = 20$
- (a) Non-alcoholic Beverages
 - (b) Spirits
 - (c) Bulk Catering
7. What are mocktails ? Give recipes of five mocktails. $5+15=20$
8. Write short notes on following (*any two*) : $10+10=20$
- (a) Table side cookery
 - (b) Menu merchandising
 - (c) Duty Rosters
9. Explain classification of spirits. Give two brand names of each. $10+10=20$
10. Draw organisation chart of a large restaurant. Elaborate on duties and responsibilities of a station waiter. $10+10=20$
-