

BACHELOR IN HOTEL MANAGEMENT (BIHM)

00331

Term-End Examination

December, 2014

**BHY-029 : FOOD AND BEVERAGE MANAGEMENT
• CONTROL**

Time : 3 hours

Maximum Marks : 100

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

1. Control in Food and Beverage department is essential for obtaining optimum profits. Discuss in detail. 20

2. What do you understand by Food and Beverage management? Explain the constraints faced by management to ensure proper control. 20

3. (a) Plan a banquet menu for a Punjabi wedding of 500 pax. Justify the planning. 10
(b) Compare Restaurant Catering with Outdoor Catering. 10

4. Write short notes on the following : 2×10=20
 - (a) Objectives of Food and Beverage management
 - (b) SWOT Analysis

5. Explain in detail the factors to be kept in mind while planning a menu for a restaurant. 20
6. Define Menu Engineering. How are menu items categorized on the basis of menu engineering? 20
7. What is Beverage Control? Explain the various bar frauds. 20
8. Write short notes on any **four** of the following : $4 \times 5 = 20$
- (a) Menu Merchandising
 - (b) Types of Menu
 - (c) Dispense Bar
 - (d) POS (Point of Sale)
 - (e) Menu Fatigue
9. Differentiate between the following : $2 \times 10 = 20$
- (a) Physical Inventory and Perpetual Inventory
 - (b) KOT and Restaurant Check
10. Draw neat formats of the following : $2 \times 10 = 20$
- (a) Standard Beverage Recipe Card
 - (b) Purchase Order
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