

**EXECUTIVE MBA IN INTERNATIONAL
HOSPITALITY MANAGEMENT (EMBA IHM)**

Term-End Examination

00001 December, 2014

**MHY-021 : FOOD AND BEVERAGE SERVICE
MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

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

1. Draw the organisation chart of Food and Beverage department of a five-star hotel. What are the duties and responsibilities of Food and Beverage Manager of a five-star hotel with five restaurants and three banquet halls ? 20
2. How can Food and Beverage department ensure that profitability of the department is maximized ? 20

3. Write short notes on the following : 10+10=20
- (a) Fermented beverages
 - (b) Distilled beverages
4. Classify wines. Give an example and two brand names of each category. 20
5. Explain cocktails. Give the recipe of five international cocktails. 20
6. Write short notes on the following : 4×5=20
- (a) Bulk catering
 - (b) Theme parties
 - (c) Industrial catering
 - (d) Commercial catering
7. What is food cost control ? Explain the cost control system. 20
8. Explain beverage storing and issuing procedure in detail. 20
9. Write short notes on the following : 2×10=20
- (a) Methods of performance appraisal
 - (b) Assessment of training needs
10. Write a note on the importance of Duty Rosters with example and samples. 20
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