

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

Note : *Attempt any five questions. All questions carry equal marks. i.e. 20 each.*

1. Explain duties and responsibilities of a Food and Beverage manager of a large hotel. 20
2. Write a note on the scope of food and beverage operations. 20
3. Explain the table lay-out and sequence for Thali Service. 20
4. Write various challenges faced by the catering industry. 20
5. Explain the points needed to be considered while planning Buffet Menu. 20
6. Differentiate between : 20
 - (a) Selective and Non-Selective Menu
 - (b) American Service and French Service

7. Write in detail Revenue Control procedure followed in F and B department. 20
8. Explain : 20
(a) Dispense Bars
(b) Wine cellars
9. Explain : 20
(a) Fixed and variable costs
(b) Controlled and Non-controlled costs
10. What do you understand by Standard portion size ? How does it help in food cost control ? 20
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