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

Term-End Examination

December, 2016

MHY-004 : RESTAURANT MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Discuss the points to be kept in mind while planning a food and beverage outlet with special emphasis on interior design and atmosphere. 20
2. Explain the constraints faced by management of a speciality restaurant while planning menu. 20
3. With the help of a chart explain staff structure of a restaurant, listing duties and responsibilities of the Restaurant Manager. 20
4. Discuss the role of good customer relations in promotion of sales of a Food and Beverage establishment. 20
5. What is kitchen stewarding ? Discuss its role in the efficient running of a coffee shop. 20

6. Classify alcoholic and non-alcoholic beverages with the help of a chart, giving one line explanation for each one. 20
7. Explain objectives, essentials and methods of food cost control. 20
8. Write notes on any two : 10x2=20
- (a) Duty Rosters
 - (b) Mocktails and cocktails
 - (c) Beer
9. What is Function catering ? Explain steps involved in booking of a banquet. 20
10. Explain briefly : 5x4=20
- (a) Corporate campaigns
 - (b) Theme Parties
 - (c) Industrial catering
 - (d) Wedding planning
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