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**EXECUTIVE MBA INTERNATIONAL
HOSPITALITY MANAGEMENT (EMBAIHM)**

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

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

1. List five whisky based cocktails and provide their recipes. 20
2. Classify Wines. Give three brand names of each category classified with names of their country of origin. 20
3. Write short notes on : 2x10=20
(a) Mocktails
(b) Cocktails
4. List functions of stewarding department of a hotel. 20
5. Provide organisation chart of a fine dining restaurant in a hotel. What are the duties and responsibilities of a bar man ? 20

6. What is bulk catering ? List equipment required for an industrial catering of 1000 Pak. 20
 7. What is food cost control ? Give step by step procedure of preparing food cost statement. 20
 8. Classify Beverages. Explain the various types of Tea. 20
 9. How would you ensure work efficiency through duty rosters ? Explain with example. 20
 10. How is performance of - Food and Beverage staff measured ? Can training of staff improve performance ? Justify your answer with suitable examples. 20
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