

**BACHELOR IN HOTEL MANAGEMENT
(BIHM)**

**Term-End Examination
June, 2013**

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

Time : 3 hours

Maximum Marks : 100

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

1. What is a cellar ? How do you control inventory in a cellar ? 20
2. Explain menu planning process for a new hotel. 20
3. What is the importance of maintaining quality in a stand alone restaurant ? 20
4. Give step by step procedure of costing a menu. Explain with examples. 20
5. How will you conduct competitive analysis for a restaurant ? 20

6. How would you control revenue of a stand alone restaurant and bar ? 20
 7. What are the duties and responsibilities of a F and B controller ? 20
 8. What are the risks involved in running a restaurant ? How would you manage these risks ? 20
 9. (a) How can a menu be used as a in - house marketing tool ? 10
(b) Give reasons of menu fatigue. 10
 10. Why would you change menu of a restaurant ? 20
What are the costs involved in changing a menu ?
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