

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

**Term-End Examination**

**June, 2016**

**MHY-004 : RESTAURANT MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

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

1. Classify the various types of food and beverage operations. Give the brief description of each type and career opportunities there in. 20
2. Explain why kitchen stewarding department is referred as the backbone of the F and B Department. 20
3. Write notes on (any two) : 2x10=20
  - (a) Variety in menu of a Restaurant
  - (b) Customer Relations
  - (c) Beverage checklist
4. Give the hierarchy of a continental restaurant and also discuss in detail job description of a captain. 20
5. List the various stock levels. How do you calculate the stock turnover rate ? 20

6. Explain the process of manufacture of wine. i.e Vinification in detail. 20
7. Give the recipe of **any four** cocktails : 4x5=20
- (a) Screw Driver
  - (b) Pink lady
  - (c) Mojito
  - (d) Long Island Iced Tea
  - (e) Bloody Mary
8. Explain aims and objectives of control and also explain the various stages in the cycle of control. 20
9. (a) Explain how grain is converted into malt to make beer. 10+10=20
- (b) What are hops and how are they used as an ingredient in beer ? Name two varieties of beer.
10. Write short notes on (**any two**) : 10+10=20
- (a) Seminars and Symposiums
  - (b) Theme Parties
  - (c) Industrial Catering
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