

EXECUTIVE MBA INTERNATIONAL  
HOSPITALITY MANAGEMENT (EMBAIHM)

Term-End Examination

June, 2016

MHY-021 : FOOD AND BEVERAGE SERVICE  
MANAGEMENT

Time : 3 hours

Maximum Marks : 100

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

1. Explain the F and B organisation of a medium sized hotel. Enumerate the duties and responsibilities of Maitre D'hotel. 20
2. What are the points to be considered while storing alcoholic beverages ? Write in brief the various licenses required to sell alcoholic beverages. 10+10=20
3. Define Wines. Classify different types of wines with examples. 20
4. Explain following cocktails : 5x4=20
  - (a) Martini
  - (b) Between the Sheet
  - (c) Bloody Mary
  - (d) Rolls Royce

5. "Service of sparkling wines is an art and showmanship". Justify this statement. 20
6. Describe the service of various courses in French classical menu with one example of each. 20
7. Explain the following : 10x2=20  
(a) Buffet Arrangements  
(b) Function Prospectus
8. What is meant by Food Cost ? Explain the causes of high food cost. 20
9. Kitchen Stewarding is a major supporting division of F and B Service. Elucidate. 20
10. Describe with example various catering services. Differentiate between institutional catering with catering in hotels. 20
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