

S-340

Roll No.

MHM–203

Food and Beverage Operations and Control

Master of Hotel Management (MHM–11/16)

Second Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** sections A, B and C. Learners are required to attempt the questions contained in these sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Explain Beverage Control Cycle. Explain the importance of assigning responsibility for beverage purchasing.
2. Define Menu Engineering. Explain how does it help in deciding the suitability of a menu item on the menu card.
3. What are the points to be remembered while laying a table ? Explain in detail.
4. What do you understand by volume forecasting ? Explain its objectives and methods.

(A-108)

P. T. O.

Section–B**(Short Answer Type Questions)**

Note : Section ‘B’ contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. Explain the term :
 - (a) Strega
 - (b) Grappa
 - (c) Mirabelle
 - (d) Jigger
 - (e) D. O. M.
2. What are the attributes of a waiter ?
3. Explain in detail the mis-en-place of bar.
4. State the importance of time management in Room Service.
5. How does a bar manager control pilferage and cost ? Elaborate.
6. What are the points that have to be considered while planning a cocktail bar ?
7. Draw at least *five* types of glassware used in bar along with their uses.
8. Write a note on specialized form of services.

Section–C**(Objective Type Questions)**

Note : Section ‘C’ contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this section are compulsory.

Fill in the blanks :

1. Putting everything in place is called

2. Espresso cup is called
3. is also called waiter's friend.
4. Wine butler is known as
5. Maitre 'd Hotel is known as
6. VTL is the short form of
7. The most popular style of banquet service is
8. Storage place for alcoholic drinks is called
9. menu is followed in hotel.
10. The other name of dummy waiter is

