

Total No. of Pages : 04

Roll No.

BHM – 402 T
Food & Beverage Service Operations-II
Bachelor of Hotel Management
(BHM – 17)
4th Semester, Examination-2019

Time : 3 Hours

[Maximum Marks : 40

Note : This paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains Three (03) long-answer-type questions of Ten (10) marks each. Learners are required to answer any Two (02) questions only. **(2×10=20)**

(2)

1. What is restaurant planning? Explain various concepts to be considered while planning the layout of a multi-cuisine restaurant.
2. What is cost-volume profit analysis? How does it help in planning a business operation?
3. Explain the procedure of banquet booking and reservation followed in a 5-star hotel.

Section–B

(Short-Answer-Type Questions)

Note : Section 'B' contains Six (06) short-answer-type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only. **(4×5=20)**

(3)

1. What are objectives of an effective food and beverage control system?
2. Explain menu merchandising in detail.
3. What are the key differences between a railway catering and airlines catering?
4. Define cost. Give the classification of cost in detail.
5. What are the various types of buffet found in 5 star hotel? Explain them briefly.
6. What is budgetary control? Explain the steps involved in preparing a budget for 5-star hotel.