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Roll No.

BHM – 402 T

Introduction to Indian Cookery Bachelor of Hotel Management (BHM – 17)

4th Semester, Examination-2019

Time : 3 Hours

Max. 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 x 10 =20)

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(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.

(4x5=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.