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Roll No.

HM - 301
Food and Beverage Management
Master of Hotel Management
(MHM-17)
3rd 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)

S-190

P. T. O.

(2)

1. Explain the factors you would consider while planning to open a restaurant.
2. What is Standard purchase specification? Give examples of it for food and beverages. Justify its use in purchase.
3. Write short notes on -
 - a. Food Cost
 - b. Issuing
 - c. Storing
 - d. Stock taking
 - e. Inventory

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. Explain Elements of Cost.
2. Write notes :
 - (a) Operational Phase of Control Cycle
 - (b) Margin of Safety
3. What are the types of pricing? Give examples.
4. Explain menu merchandising.
5. Discuss the different ways of reducing inventory cost.
6. Write a note on the Margin of Safety.