

S-929

Total Pages : 4

Roll No.

BHM-402T

Food & Beverage Service Operations-II

Bachelor of Hotel Management (BHM)

4th Semester Examination, 2022 (Dec.)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) 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 Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. What are the major factors to be considered while planning a restaurant ? Draw a layout of a theme based restaurant and mention its special features?

2. Define cost. Explain the elements and classification of cost.
3. What is F & B controlled? Explain problems in food and beverage control.
4. Explain different types of caterings with the help of chart.
5. What is budget ? Explain the objectives and different kinds of budgets.

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 any Four (04) questions only. (4×4=16)

1. Explain controlling at the time of purchasing and receiving of goods.
2. 'In order to increase the merchandising value of Menus', what points should be considered while designing a Menu?
3. Explain different types of sitting arrangements use in banquets with diagram.

4. Why complaint handling is important in restaurant ? How will you handle in-house and walk-in over drunken guest ?
5. Explain different Ancillary sections of F&B service department.
6. What are the key points considered while selecting a supplier for purchasing.
7. Define any four : Menu Merchandising, Menu Fatigue , Menu Engineering, Gueridon Service, Function Prospectus and Menu.
8. Choose the correct option :
 - (i) Which is not a tool of menu merchandising?
 - (a) Clip-ons
 - (b) Tent card
 - (c) Floor stand
 - (d) Letter.
 - (ii) Which create the problem in food & beverage control?
 - (a) Perishability of products
 - (b) Non-pereshability of products
 - (c) Business volume predictability
 - (d) Menu mix is predictability.

(iii) Which is not a purchasing method?

- (a) Cost Plus
- (b) Paid reserve
- (c) Closed marketing
- (d) Cash and carry.

(iv) Aboyer is responsible for

- (a) Still room
 - (b) Buffet
 - (c) Hot Plate
 - (d) IRD.
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