

S-940

Total Pages : 3

Roll No.

BHM-704BT

Food Service Management

Bachelor of Hotel Management (BHM)

7th 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 is a Menu? Explain menu merchandising and write the salient features of a good menu.

2. Explain in detail the cycle of food cost control..
3. Draw a neat and clean diagram of a restaurant with specifications of the furniture and fixtures.
4. What is Management? Explain the functions of different management levels.
5. Define banquet. Explain different types of banqueting.

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. What is food service industry?
2. What are the different types of food and beverage outlets.
3. Draw a neat and clean diagram of three types of conference setup with specification of space and furniture.
4. Prepare a neat and clean format for inventory in banquet.

5. Define the terms :
 - (a) LIFO.
 - (b) FIFO.

 6. Write down the steps of recruitments and hirings in a five-star hotel.

 7. Define the terms :
 - (a) Sales.
 - (b) Marketing.

 8. Differentiate between HRM and HRD.
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