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## **BHM-704BT**

### **Food Service Management**

Bachelor of Hotel Management (BHM-17)

7<sup>th</sup> Semester Examination June 2022

Time : 2 Hours

Max. Marks : 40

Note : This Paper is of forty (40) marks divided into two (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given there in.

#### Section-A

(Long Answer-type questions)

Note: Section 'A' contains Five (05) Long-answer type questions of ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 = 20)

Q.1. What is leadership ? Discuss the three basic requirements to lead an organization ?

P.T.O.

- Q.2 Explain the procedure in storage for purchasing, receiving and storing food ?
- Q.3 Explain the fundamental of food safety in the restaurant business with example ?
- Q.4 Prepare a checklist of equipment required in a 100 cover Indian restaurant and recommend specification ?
- Q.5 Decor and ambience give life to a specialty restaurant. In keeping with this view propose the decor and ambience of a restaurant ?

### Section-B

(Short Answer-type questions)

Note: Section 'B' contains Eight (08) Short-answer type questions of five (05) marks each. Learners are required to answer any four (04) questions.

(4 x 5 = 20)

P.T.O

- Q.1 Write a note on financial management ?
- Q.2 Why are issues such as performance improvement, productivity and TQM so important in today's work environment ?
- Q.3 Write a note on Banquet ?
- Q.4 How can menu be used as a powerful tool to promote sales in Food & Beverage operations ?
- Q.5 Write a note on "types of service" ?
- Q.6 Prepare a write-up on the Environmental safety ?
- Q.7 What is event ? Classify event with suitable examples ?
- Q.8 Write a note on "marketing mix" ?

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