

BHM-402T

Food and Beverage Service Operations-II

Bachelor of Hotel Management (BHM-17)

Fourth Semester, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and C. Attempt the questions contained in these sections according to the detailed instructions given therein.

SECTION-A

(Long Answer Type Questions)

Note : Section 'A' contains four (04) long answer type questions of Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

- 1.** What do you mean by term planning ? Explain various concepts to be considered while planning layout of a new speciality restaurant.
- 2.** Explain briefly various types of buffet and list any ten equipment used for buffet arrangement.

3. What is cost ? Discuss the elements of cost in detail.
4. What is budgetary control ? State the steps involved in preparing a budget.

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 how Gueridon Service can be an effective marketing tool for your outlet.
2. Discuss the importance of restaurant design team.
3. What are the various types of Bugget found in a 5 star hotel ? Explain them briefly.
4. Differentiate between high tea and afternoon tea.
5. What is the purpose of function prospectus ? Draw the neat format of Function prospectus.
6. Explain Menu Merchandising in detail.
7. Discuss the procedure of handling theme functions in detail.
8. Menu is a powerful in-house marketing tool for promoting sales in food and beverage operation. Justify it.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

1. _____ is a numerical scale from 0 to 100 that indicates how bright a colour appears based on how much light is shining on it.
2. _____ catering may be described as the provision of catering facilities at a place of work for use by the organization's employees.
3. _____ is food ordering and delivery company founded by Nandan Reddy, Rahul Jaimni and Sri Harsha Majety in August, 2014.
4. _____ analysis is a technique which is used to examine the relationship between the three elements of financial performance, mainly the sales and the cost associated with the volume and profit.
5. _____ is an accounting method, procedure or system designed to promote efficiency, ensure the implementation of company policies, safeguard assets, and discover and avoid errors or fraud.

6. A _____ is a plan for use of income and its distribution of different expenses during a certain time, usually a year.
 7. _____ is a managerial activity which is marketed between the food production and service personnel having knowledge of various cuisine, cost of preparing dishes, time for preparing dishes and the clientele.
 8. _____ is a process by which the management ensures that the plans and objectives laid down are as per the schedule and the target set would be achievable.
 9. _____ cost that is normally unaffected by changes in sales volumes.
 10. A _____ may be defined as an establishment that caters a limited choice of popular foods at reasonable prices with little or no waiting time.
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