No. of Printed Pages: 03	Roll No
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# E172

# B.H.M. EXAMINATION, May 2019

(Fifth Semester)

(Re-appear Only)

(BHM)

BHM303

# FOOD AND BEVERAGES SERVICE MANAGEMENT AND CONTROL

Time: 3 Hours] [Maximum Marks: 70

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

**Note**: Attempt *Five* questions in all, selecting at least *one* question from each Unit.

(3-17/13)M-E172 P.T.O.

#### Unit I

- 1. Highlight the various restaurant problems and describe thumb rule of handling those situation.
- **2.** Briefly explain principles of operating various F&B outlets.

## **Unit II**

- **3.** Write short essay on Airline and Railway Catering.
- **4.** List Buffet Equipments. Explain factors on space requirements are ascertained for buffet.

## **Unit III**

2

5. Explain cost and sales concept.

M-E172

**6.** Define BEP. Explain break-even analysis.

## **Unit IV**

- 7. Explain stages in preparation of budgets.
- **8.** Describe budgetary control process.

(3-17/14)M-E172 3 20