

No. of Printed Pages : 03

Roll No.

E-172

B.H.M. EXAMINATION, Dec. 2018

(Fifth Semester)

(Main & Re-appear)

(BHM)

BHM303

FOOD & BEVERAGES SERVICE
MANAGEMENT & 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. All questions carry equal marks.

(2-10/15) M-E-172

P.T.O.

Unit I

1. Describe the concept of 'Menu'. Explain the factors considered for menu planning.
2. Explain restaurant planning with special emphasis on space, lighting and colour.

Unit II

3. Define Buffet. Explain various types of Banquet function.
4. Describe function booking procedure followed in a hotel.

Unit III

5. Mention and explain objectives of F and B control.
6. Define cost and explain various elements of cost.

Unit IV

7. Describe various kinds of budget.
8. Define budget and explain budgetary control.