

No. of Printed Pages : 03

Roll No.

E-172

B.H.M. EXAMINATION, May 2017

(Fifth Semester)

(Re-appear Only)

(BHM)

BHM-303

FOOD AND BEVERAGE 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 *one* question from each Unit. All questions carry equal marks.

(4-01/9) M-E-172

P.T.O.

Unit I

1. Explain different ancillary areas of a Food and Beverage outlet. **14**
2. Describe various problems in a restaurant and explain guest situation handling. **14**

Unit II

3. Elaborate the following : **14**
 - (a) Buffet types
 - (b) Types of Functions
4. Discuss cover and service of Afternoon Tea. **14**

Unit III

5. Write down the importance of food and beverage control with problems associated with it. **14**
6. Explain the concept of Cost Volume/Profit relationship in food and beverage management. **14**

Unit IV

7. What is budget and budgetary control and explain its process ? **14**
8. Describe menu pricing and menu engineering. **14**