

2. Highlight various common problem faced in a restaurant. Describe thumb rule of handling it. **14**

### Unit II

3. Explain the term Buffet, its origin, history and types. **14**
4. Write short essay on other catering operations. **14**

### Unit III

5. Explain Food and Beverages control, its objective and problem faced in it. **14**
6. Define and classify cost. Explain different types of cost with suitable examples. **14**

### Unit IV

7. Define budget. Explain various kinds of budget with suitable example from Hotel industry. **14**
8. What is Menu Merchandising ? Describe how menu is used as in-house marketing tool. **14**

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**B.H.M. EXAMINATION, May 2018**

(Fifth Semester)

(Re-appear Only)

BHM303

**FOOD & BEVERAGES SERVICE  
MANAGEMENT & CONTROL**

*Time : 3 Hours]*

*[Maximum Marks : 70*

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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.

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

### Unit I

1. Define Menu. Explain basis and constraints of menu planning. **14**

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P.T.O.