

K-305

Total Pages : 3

Roll No. -----

BHM-402T

Food & Beverage Service Operation-II

Bachelor of Hotel Management (BHM)

4th Semester Examination 2023-24

Time: 2:00 Hours

Max. Marks: 35

Note : This paper is of Thirty Five (35) marks divided into (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answers to the to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

Section-A

(Long Answer Type Questions)

Note : Section 'A' contain Five (05) long-answer-type question of Nine and Half (9½) marks each. Learners are required to answer any two (02) questions only.

[2x9½=19]

P.T.O.

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- Q.1. Plan a theme based restaurant with diagram and mention its special features?
- Q.2. Explain different banquet setup with diagram.
- Q.3. Write a note on Gueridon Service and mention one recipe of Gueridon dish.
- Q.4. Write the important points that should be kept in mind while receiving and storage of food and beverages.
- Q.5. What is budget? Explain different types of budget.

Section-B

(Short Answer Type Questions)

Note : Section 'B' contain Eight (08) short-answer-type question of four (04) marks each. Learners are required to answer any four (04) questions only.

[4x4=16]

- Q.1. Explain the points which we consider while planning a restaurant.
- Q.2. Design Function prospectus for 100 pax of marriage function.
- Q.3. Draw an organization chart of Banquet department and mention the duties and responsibilities of Banquet manager.

- Q.4. Define menu merchandising and why it is important for restaurant.
- Q.5. What is f & b control and explain problem in food and beverage control
- Q.6. Define cost and explain elements of cost.
- Q.7. Explain different ancillary section of F&B service department.
- Q.8. What all factors need to be considering while fixing a selling price in menu at restaurants?
