

K-315

Total Pages : 3

Roll No. -----

BHM-704BT

Food Service Management

Bachelor of Hotel Management (BHM-17)

7th Semester Examination December 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 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. What are the three of the basic components of restaurant's overall atmosphere?
- Q.2. What is staffing? Explain the employment process followed in the restaurant business.
- Q.3. Discuss the Maslow's Need hierarchy and explain its importance.
- Q.4. What is Menu? List the factors for designing a Menu.
- Q.5. What is Inventory? Differentiate between perpetual inventory and physical inventory in detail.

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. Write a note on solid waste management.
- Q.2. What is marketing? Explain the elements of a marketing mix.
- Q.3. Colour plays a vital role in creating the atmosphere of a restaurant. Justify the statement with suitable examples.
- Q.4. Point out some ways that sanitation: safety can be built in restaurant plan.

- Q.5. Write a note on performance Appraisal.
- Q.6. Prepare a write-up on food safety.
- Q.7. Explain Personal hygiene.
- Q.8. What is Banquet? Discuss the importance of banquets for hotel operations.
