BHMCT

(SEM. VI) EXAMINATION, 2006-07

FOOD & BEVERAGE MANAGEMENT

Time : 3 Hours] [Total Marks : 100

Note : Attempt all questions.

1. Attempt any four parts of the following : $6 \times 4 = 24$

(a) Discuss in detail about hospital catering.
(b) Differentiate between Buffet service and Garden service.
(c) Explain the Brunch service together with the food items served in brunch.
(d) What is evening tea service? How is it different from hi-tea service?
(e) Discuss the butler service, highlight on its advantages.
(f) What are the disadvantages of Garden service?

2. Attempt any four parts of the following : $5 \times 4 = 20$

(a) Discuss the aim and objectives of inventory.
(b) Explain how would you control pilferage of alcoholic beverages in bar.
(c) Write the important points to be kept in mind while F and B purchasing.
(d) Explain in brief about beverage cost control.
(e) How do you make compassion of physical and perpetual inventory?
(f) Discuss in detail all important factors regarding cost control for the financial success of any hotel.

3. Attempt any two parts of the following: \[8 \times 2 = 16\]
   (a) Explain the procedure of making bills and cash handling.
   (b) Discuss the F and B control with the help of relevant formats.
   (c) How monthly food cost control system operates in F and B deptt.? 

4. Attempt any two parts of the following: \[8 \times 2 = 16\]
   Write short notes on any two:
   (a) Techniques of UP – SELLING
   (b) F and B Promotion
   (c) Role of decor, finishing and equipments in restaurant.

5. Attempt any two parts of the following: \[12 \times 2 = 24\]
   (a) Discuss the latest system in F and B services
   (b) What do you understand by different types of latest management.
   (c) “Latest computer programmes is the backbone of F and B outlets” Comment.