

Subject Code:- BHMT 772

Roll No. _____

ODD SEMESTER EXAMINATION, 2022-23

BHMCT-7th Sem. Year.-4th

Subject Name- Food & Beverage Service Management- II

Time- 3 hrs.

Max. Marks- 100

Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.

Ques. 1 Answer any four Questions of the following.

4x5=20

- a) What is Menu? Explain different types of Menu.
- b) What are the points to be considered in Menu planning?
- c) Write short note on MICE.
- d) Differentiate between Suggestive selling and up-selling.
- e) Write a short note on FSSAI.
- f) Explain different types of Restaurants.

Ques. 2 Answer any four Questions of the following.

4x5=20

- a) Differentiate between Cyclic menu and Plat du jour.
- b) Differentiate between Menu engineering and Menu merchandising.
- c) Write a short note on Menu Fatigue.
- d) What is sales promotion.
- e) What is the purpose of function prospectus? Draw the format of function prospectus.
- f) What is e-menu?

Ques. 3 Answer any Two Questions of the following.

2x10=20

- a) Explain in detail the various factors to be considered while planning a restaurant.
- b) What are the different ancillary areas of Food & Beverage department. Explain their functions.
- c) What are the various types of buffet found in a 5 star hotel? Explain them briefly.

Ques. 4 Answer any Two Questions of the following.

2x10=20

- a) Explain in detail the Banquet booking procedure.
- b) What is Budget? Explain the various types of Budgets.
- c) Explain the various stages of preparing a budget.

Ques. 5 Answer any Two Questions of the following.

2x10=20

- a) What are the different types of Functions. Classify them.
- b) Explain the various types of banquet seating arrangements.
- c) What are the various Licenses required for opening a restaurant.