



Printed Pages : 2

BHMCT – 605

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 7474

Roll No.

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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 : **6×4 = 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 : **5×4 = 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 comparison 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 : **8×2 = 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 : **8×2 = 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 : **12×2 = 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.
