



UG – 407

VI Semester B.H.M. Examination, September/October 2022
(CBCS) (F+R) (2017-18 and Onwards)

HOTEL MANAGEMENT

Paper – 6.1 : Food and Beverage Service Management

Time : 3 Hours

Max. Marks : 70

Instructions : 1) Draw diagrams *wherever* necessary.
2) Write **legibly** and **underline** keywords.

SECTION – A

Answer **any five** questions. **Each** question carries **two** marks.

(5×2=10)

1. a) Define beverage management.
- b) What is S.P.S. ?
- c) Mention any two principles of design.
- d) Expand Q.S.R.
- e) What are stars in menu engineering ?
- f) Define standard portion control.
- g) Expand P.O.S. ?

SECTION – B

Answer **any three** questions. **Each** question carries **six** marks.

(3×6=18)

2. Write a short note on beverage receiving procedure.
3. Distinguish between physical and perpetual inventory.
4. Differentiate the popularity index and profitability index.
5. Explain various factors considered in planning and design of a restaurant.
6. State the various forms of menu pricing.

P.T.O.



SECTION – C

Answer **any three** questions. **Each** question carries **fourteen** marks. (3×14=42)

7. Discuss in detail the various trends and concepts in food and beverage sector.
 8. Explain revenue management concepts in F and B operations.
 9. Describe the food and beverage service areas and its respective design and layout concepts.
 10. Describe the process of Menu engineering.
 11. Explain in detail the process of compiling of various wine and drink lists.
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