



NP – 431

VII Semester B.H.M. Examination, January/February 2025

(NEP Scheme)

HOTEL MANAGEMENT

HM C27 – T : Food and Beverage Management

Time : 2½ Hours

Max. Marks : 60

**Instructions :** 1) Answer **all** questions **compulsory**.  
2) Number **all** questions.

SECTION – A

Answer **any five** out of eight sub-questions.

(5×2=10)

1. a) What is proprietary food ?  
b) Expand the term FSSAI.  
c) Write a short note on Food Cost.  
d) What is Break-even analysis ?  
e) In menu engineering what does 'DOG' means ?  
f) What is menu engineering ?  
g) What does standard yield means ?  
h) What is a standard recipe ?

SECTION – B

Answer **any four** out of five questions.

(4×5=20)

2. List out 5 types of service in a restaurant and briefly explain each.
3. How can stock control improve profitability ?
4. Elaborately explain SWOT analysis.
5. Briefly discuss on the advantages of standard recipes.
6. Conclude the concepts of quick service restaurants.

P.T.O.



SECTION – C

Answer **any three** out of five questions.

(3×10=30)

7. Draw the lay out of a commercial kitchen and explain the organizational hierarchy.
  8. Briefly explain on over facing environmental issues in achieving food and beverage developments.
  9. Write a note in detail about food tourism concepts and trends.
  10. Explain the importance of forecasting in revenue management.
  11. Summarize the objectives of food and beverage control.
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