

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-7)**  
**FOOD & BEVERAGE SERVICE MANAGEMENT**  
Subject Code : BHMCT701-18  
M.Code : 90746  
Date of Examination: 12-01-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Write briefly :
  - a) Breakeven point
  - b) De-briefing
  - c) Labour cost
  - d) Terminal catering
  - e) Food safety
  - f) Carving trolley
  - g) Butler service
  - h) Snacks bar
  - i) Floor stands
  - j) Suggestive selling

## SECTION-B

2. Emerging trends in the menu printing
3. Write short note on “*Brand Merchandising*”
4. Write short note on “*Lounge service*”
5. Importance of training the staff in food & beverage operations
6. Write the recipe and preparation method of Steak Diana

## SECTION-C

7. What is the menu merchandising tactics engaged in restaurants that help in Promoting sales of dishes?
8. As a Food & Beverage manager, explain the policies you will decide for the growth of Fast food outlets.
9. Prepare the duty roaster for staff of 100 covers 24x7 coffee shop. List duties to be performed by a “*Duty supervisor*”.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**