



SG – 579

VI Semester B.H.M. Examination, September/October 2021
(Fresh + Repeaters) (2017 – 18 and Onwards) (CBCS – Semester Scheme)
HOTEL MANAGEMENT

Paper – 6.1 : Food and Beverage Service Management

Time : 3 Hours

Max. Marks : 70

- Instructions :** 1) *Be Neat.*
2) *Write Question No.s correctly.*

SECTION – A

Answer **any five** questions. **Each** question carries **two** marks. **(5×2=10)**

1. a) What is a Sample Data Sheet ?
b) Define QSR. Give two examples.
c) Difference between budgeting and forecasting.
d) How can we use Standard Recipe in Cost control ?
e) State the needs of maintaining Sales History.
f) Explain the concept of Profitability Vs Popularity.
g) What are Plough Horses in Menu Engineering ?

SECTION – B

Answer **any three** questions. **Each** question carries **six** marks. **(3×6=18)**

2. Give any five design elements of a hotel store room.
3. State the advantages and disadvantages of a low inventory.
4. Discuss the recent changes in pattern of dining out.
5. Discuss the significance of economic factors in F and B (Service) area design.
6. What is the difference between trading account and profit and loss account ?

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SECTION – C

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

7. Discuss the factors responsible for effective budgeting and explain each of them.
 8. Discuss the control process and techniques involved in a Beverage Sales Operation.
 9. Discuss and explain Factors to Consider in detail. While compiling wing and drinks list.
 10. Provide guidance points on store room design for beverages.
 11. Discuss in detail the recent trends and practices which is changing the F and B industry scenario in India.
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