

Roll No.

Total No. of Questions : 13]

[Total No. of Pages : 02

J-3457[S-1313]

[2037]

M.Sc.(HMCTT) (Semester - 1st)

FOOD & BEVERAGE MANAGEMENT (M.Sc.(HMCTT)-102)/HMT-102

Time : 03 Hours

Maximum Marks : 75

Instruction to Candidates:

- 1) Section - A is **compulsory**.
- 2) Attempt any **Nine** questions from Section - B.

Section - A

Q1)

(15 x 2 = 30)

- a) Food Service System.
- b) Institutional food service.
- c) Consumer Trends.
- d) Family Restaurants.
- e) Captured Patrons.
- f) MOTEL
- g) School Lunch Program.
- h) Functional Planning.
- i) Cost Plus Method.
- j) Standing Order.
- k) Requisition.
- l) Sale Mix.
- m) Elements of Cost.
- n) Menu.
- o) Inventory.

P.T.O.

Section - B

(9 x 5 = 45)

- Q2)* What are the major differences between Commercial and Institutional food service operations?
- Q3)* What are the responsibilities of food and beverage management?
- Q4)* Explain AP and EP.
- Q5)* What are different buying methods? Explain.
- Q6)* What is percentage of yield?
- Q7)* Explain Informal Buying.
- Q8)* Explain different types of storage.
- Q9)* Discuss different types of Food Menus.
- Q10)* What is advertising? Suggest a suitable media for promotion of your restaurant.
- Q11)* What are the essentials of a Control System?
- Q12)* Explain Stock turnover.
- Q13)* Classify Food & Beverage Service Methods.
