

Roll No.:

SGT UNIVERSITY

END TERM THEORY EXAMINATION JULY -2022

College/ Faculty of Study:	Hotel And Tourism Management	Year/Semester:	6 th Semester
Program:	BHM/ B.Sc.(HA)	Duration:	03:00 Hrs.
Course/Subject:	Advanced Food and Beverage Service Management	Maximum Marks:	60
Course/Subject Code:	BHM 07010603 B.Sc.(HA) 07120603	Batch:	2019

Instructions: -

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A

(Very Short Answer Type Questions)

Note: All Questions are compulsory: -

[12X1=12 Marks]

S. No.	Question Write two line answer on the following terms:	Marks Allotted
1	Market survey	1
2	Blue Print	1
3	Budget	1
4	Profit Margin	1
5	Sale	1
6	Revenue	1
7	Sell Price	1
8	Guest handling	1
9	Suggestive selling	1
10	Informal function	1
11	R & D Budget	1
12	Overheads	1

SECTION-B
(Short Answer Type Questions)

Note: All Questions are compulsory: -

[4X2=8]

S. No.	Question	Marks Allotted
13	What is the importance of restaurant planning?	2
14	What are the options for procuring funds for restaurant business?	2
15	What do you understand by Institutional catering?	2
16	What are the objectives of budgetary control?	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X4=16 Marks]

S. No.	Question	Marks Allotted
17	Differentiate between Hotel food & beverage service concept and Non-commercial food service concept.	4
18	Why and when buffet setup is required for any function? Or Write down the limitations of budgetary control.	4
19	What are the reports are maintain by kitchen stewarding department? Explain briefly.	4
20	Differentiate between flexible budget and fixed budget.	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

[4X6=24 Marks]

S. No.	Question	Marks Allotted
21	Write down and briefly explain 3 major steps involved in planning.	6
22	Briefly explain what are the new trends in Food & Beverage industry	6
23	Explain the procedure of booking a function in a banquet hall of 5-Star hotel.	6
24	Draw the classification chart of budget and explain briefly.	6