

School of Hospitality

Bachelor of Science in Hotel Management
Semester End Examination - Jul 2024

Duration : 180 Minutes
Max Marks : 100

Sem V - I1UB502B - Food and Beverage Management

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Define 2 types of bar available in any 5 star hotel. K1(2)
- 2) Analyze 5 Vodka based, 5 Whisky based, 5 Tequilla based and 5 Rum based classic cocktails. K2(4)
- 3) Develop a bar opening check list for your hotel. K2(6)
- 4) Evaluate the term costing and explain it's importance in revenue management. K3(9)
- 5) Prioritize any 5 banquet set ups which we use regularly in hospitality industry along with their limitations in details. K3(9)
- 6) Develop the bar opening and closing checklist for your bar in context to reduce the guest complaints, reduce breakage, staff training and motivation in the bar. K5(10)
- 7) Compline any 6 equipments required for Trolley Service. K4(12)
- 8) Create 6 new SOP's for your restaurant training manual which will help the freshers to understand basic service etiquette in detail along with enhancing their overall performance. K5(15)
- 9) Create any 6 new Key Responsibility Areas with explanation for a restaurant you are working as Captain. K5(15)
- 10) Imagine yourself a restaurant supervisor and make a duty roaster for a current week. Must mention staffing, duty hours, covers, shift timings, Weekly Off etc. as per industry formats and protocols. K6(18)