

BHMCT 5th Semester 4 Year (2020-21)

Examination, January-2026

F & B S. MANAGEMENT & CONTROL

Paper : 20BHMCT502

Time allowed : 3 Hours]

[Maximum marks : 80

Note : Attempt five questions in all, selecting Question No. 1 is compulsory.

1. Answer the following short questions :

- (a) What is meant by restaurant problems?
- (b) Mention two thumb rules for guest handling.
- (c) Explain the role of colour in restaurant design.
- (d) What are buffet sectors?
- (e) Define function catering.
- (f) What is sales control?
- (g) List the main elements of cost.
- (h) Explain the term "budgetary control process."
- (i) Define standard yield.
- (j) What is menu costing?

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2. Describe the key considerations in restaurant layout and design for efficient service operations. ✓
 3. Write short notes on :
 - (a) Buffet management
 - (b) Function administration
 4. Discuss the characteristics and operational requirements of hospital, airline, and institutional catering.
 5. Explain the objectives, scope and importance of Food and Beverage Control in hotels. ✓
 6. What are the different classifications of cost? Discuss their relevance to F & B operations. ✓
 7. Explain the process of budget formulations and control in food and beverage departments. ✓
 8. Discuss menu merchandising techniques and their application in modern restaurants.

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