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[5272]-52

B.Sc. (H.S.) (Fifth Semester) EXAMINATION, 2017
502 : FOOD AND BEVERAGE SERVICE MANAGEMENT
(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw figures/diagrams wherever necessary.

1. (a) Explain the following cocktails : [5]
 - (1) Bloody Marry
 - (2) Screw driver
 - (3) Tom Collins
 - (4) Buck fizz
 - (5) Gimlet
- (b) List *four* important equipments used for preparing cocktails and explain any *one* of them. [5]

2. (a) Enlist Duties and Responsibilities of Banquet Manager. [5]
- (b) Draw Banquet organisation chart for a 3-star hotel. [3]
- (c) Explain outdoor catering. [2]

3. (a) Define Guéridon service. Explain the following lamps used in Gueridon service. [6]
 - (i) Methylated spirit lamps
 - (ii) Flammable gel lamps
 - (iii) Calor gas lamps
- (b) Draw and explain post operation cycle. [4]

P.T.O.

4. (a) Write short notes on : [6]
(i) ABC analysis
(ii) Re-order level
(iii) EOQ.
(b) Draw Break-even chart. Explain break-even analysis. [4]
5. (a) Define pricing. Enlist the different aspects of cost control. [6]
(b) List *four* equipments used for Guéridon service and explain any *one* of them. [4]
6. (a) With the help of neat diagram explain *five* different types of seating plans used in Banquets. [5]
(b) Explain different methods of Mixing cocktails. [5]