

Mid-West University
Examinations Management Office
Birendranagar, Surkhet
End Semester (Alternative/Physical) Examination-2078
Bachelor of Hotel Management (BHM)
Semester - IV

Subject: Food and Beverage Service IV
Full Marks: 50 Pass Marks: 25

Course Code: BHM 344
Time: 3:00 Hours

You are required to answer in your own words as far as applicable.

Attempt all of the following Questions:

5×10=50

1. a. Define Menu. What are the objectives of menu? [2+3]
b. What is the Do's and Don'ts while writing a menu? [5]
2. a. Distinguish between Buffet and Banquet service. [5]
b. What is the step to be considered while planning restaurant design? [5]
3. What is the process of event planning? [10]

OR

- Draw the organization chart of Banquet. What are the contents of banquet planners? [3+7]
4. What do you mean by F&B Control System? Explain the types of control measures available in hotel. [3+7]
5. Define the following (any two): [5+5]
 - a. Menu Evaluation
 - b. Menu Merchandising
 - c. Menu Engineering

OR

What do you mean by HRM? What is the process of staffing in hotel Industry? [10]

The End

