## BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI (END SEMESTER EXAMINATION)

CLASS: BHMCT SEMESTER: VII
BRANCH: HMCT SESSION: MO/19

## SUBJECT: HM7033 FOOD & BEVERAGE SERVICE MANAGEMENT

TIME: 3:00 HOURS FULL MARKS: 60

## **INSTRUCTIONS:**

- 1. The question paper contains 7 questions each of 12 marks and total 84 marks.
- 2. Candidates may attempt any 5 questions maximum of 60 marks.
- 3. The missing data, if any, may be assumed suitably.
- 4. Before attempting the question paper, be sure that you have got the correct question paper.
- 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.

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Q.1(a) Q.1(b) Q.1(c)	What is feasibility study? State the factors considered for evaluation of proposed location of a restaurant. Describe the procedure and issues to be determined in project planning.	[2] [4] [6]
Q.2(a) Q.2(b) Q.2(c)	What is Menu engineering? Explain the importance of menu analysis. Discuss about the menu life cycle.	[2] [4] [6]
Q.3(a) Q.3(b) Q.3(c)	What are Star menu items? How the star menu items are are managed? Discuss about the importance of sales records in F&B outlet.	[2] [4] [6]
Q.4(a) Q.4(b) Q.4(c)	What are variable costs? Explain the importance of suggestive selling. Feedback of customer is important for quality service, Discuss.	[2] [4] [6]
Q.5(a) Q.5(b) Q.5(c)	What is marketing mix? Explain 4Ps of marketing briefly. Discuss about the product life cycle.	[2] [4] [6]
Q.6(a) Q.6(b) Q.6(c)	What do you mean by complaint? What are the various causes of complaints? Discuss the importance of interpersonal communication for the success of an organization.	[2] [4] [6]
Q.7(a) Q.7(b) Q.7(c)	Explain the meaning of culture.  What are the causes of communication barrier?  Write about the impact of globalization in service industry.	[2] [4] [6]

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