

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : VII
SESSION : MO/2022

SUBJECT: HM404 FOOD & BEVERAGE MANAGEMENT

TIME: 3:00 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 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 Why restaurant planning is important before opening a restaurant also explain the factors to be considered while planning. [10]
- Q.2 Differentiate between menu merchandising & menu engineering, how menu is considered as a in house marketing tool. [10]
- Q.3 Explain importance , objective and methods of inventory control. [10]
- Q.4 Describe JIT, ABC classification, KANBAN system and technology used in material management. [10]
- Q.5 Explain kind of budget, budgetary control process and stages in the preparation of budget. [10]

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