

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

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER: VII  
SESSION: MO/2022

SUBJECT: HM404 FOOD & BEVERAGE MANAGEMENT

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
  2. Candidates attempt for all 25 marks.
  3. Before attempting the question paper, be sure that you have got the correct question paper.
  4. The missing data, if any, may be assumed suitably.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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			CO	BL
Q1	(a) What is restaurant planning?	[2]	1	1
Q1	(b) Define the objective of a good layout inside the restaurant.	[3]	1	1
Q2	(a) Define different factors to be considered while restaurant planning.	[2]	1	1
Q2	(b) What are the criteria for the selection of furniture & fixture in the restaurant.	[3]	1	1
Q3	(a) Describe menu management.	[2]	2	1
Q3	(b) Explain menu engineering.	[3]	2	2
Q4	(a) Explain types of menu with their examples.	[2]	2	2
Q4	(b) Describe menu as an In house marketing tool.	[3]	2	1
Q5	(a) Explain the importance of inventory control.	[2]	3	2
Q5	(b) Describe the objective of inventory control.	[3]	3	1

:::::: 28/09/2022 :::::M