

TYHS Sem VI 28/4/17 2016-17

90

TYHS Sem VI 28/4/17 Q. P. Code: 10305

Advanced Food & Beverage Operations Management

(2 1/2 Hours)

Total Marks : 75

Write question and answer both.

Do not use Roman figures.

All questions carry equal marks.

Q 1. Answer any three of the following. (Any Three)

15 Marks

- 1) What are the Obstacles of F & B Control. Explain in detail any three of them.
- 2) Give advantages of Gueridon Service.
- 3) List and explain the characteristics of a Market Oriented Business.
- 4) List and explain briefly the factors that creates Impulse Buying at the Gueridon.
- 5) Explain Storage, Security and Recipes under Food Cost Control Checklist.
- 6) List and explain any three Principles of Gueridon Service.

Q 2. Answer any three of the following. (Any Three)

15 Marks

- 1) List and Explain briefly ten equipments used in the bar.
- 2) Name and explain the Classification of the bar based on the "Location of the bars in Hotels and other establishments".
- 3) List and explain any five Bar Frauds.
- 4) Explain in detail the "Financial Policy" in the Planning Phase, in order to have effective Control Systems.
- 5) Explain a "Crash Bar" and a "Portable Bar". What is the main difference between both of them?
- 6) Explain with a diagram what is an "Under Bar"

Q 3. Answer any three of the following. (Any Three)

15 Marks

- 1) What is a Purchase Specification? What are the main reasons for preparing these specifications.
- 2) What are the main objectives for "Receiving department" of any hotel?
- 3) Which are the five areas of Storage of Beverages after its received by the Receiving Department?
- 4) What are the main objectives of "Stock Taking".
- 5) What are the main aims and objectives of Production Planning in Methods of Food Control?
- 6) List the various methods of Purchasing. Explain any two in detail.

Q 4. Answer any five of the following. (Any Five)

15 Marks

- 1) What is a Wine bar?
- 2) What is a "Cash bar"?
- 3) List the three main performance criterias which are normally used in a rating system while selecting a Supplier.
- 4) What is a "Standard Yield"? List down its any three advantages.
- 5) Explain briefly the terms "Ullages" and "Breakages".
- 6) Explain the term "la voiture de tranche"?
- 7) Give the history of "Crepes Suzette" along with its recipe.
- 8) What is an "Over bar"?

Turn Over

6529FD8DDC1A67B5E84151FA3EC54872

- 9) What do you mean by the term "Le Flamboir"?
- 10) What are the purpose of using the following during the Gueridon Service.
- Spirits
 - Sparkling Wines.
 - Cider.

15 Marks

Q 5. Answer any five of the following. (Any Five)

- 1) What is a "Pub"?
- 2) Draw a format of the "Bin Card".
- 3) What do you mean by a "Wet Bar"?
- 4) What is a "Standard Portion Size"? Why is it important?
- 5) Why are "Meat Tags" used in the Hotel?
- 6) What are the main advantages of "Cyclic Menus"?
- 7) Give the authentic recipe of a "Bloody Mary" cocktail.
- 8) List and explain any three different types of Trolley Service.
- 9) Explain the term "Bar Floor"
- 10) Draw a format of a "Purchase Order Form"

All the very best.