

TyHS Food & Beverage Operations 2016-2017 Management

Q.P. Code :01562

[Time: 2½ Hours]

[Marks: 75]

- N.B: Please check whether you have got the right question paper.
1. Write questions and answers both.
 2. Draw diagrams and assume data wherever applicable.

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Q. 1 Answer any three of the following: (5 marks each)

- a) What are the constraints of menu planning-Explain them.
- b) What factors will you consider while selecting tables and chairs?
- c) Name all three types of cost and explain any one.
- d) Explain fixed cost and variable cost.
- e) Explain four principals of menu planning.
- f) Mention eight points of planning staff requirement.

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Q. 2 Answer any three of the following: (5 marks each)

- a) Draw a chart to show banquet hierarchy.
- b) Name two departments of banquets and explain any one.
- c) Explain "Guaranty policy" in Banquets.
- d) Plan a Maharashtrian Menu for May Day Celebration banquet for 100 pax VIP buffer service.
- e) Explain Toasting Procedures of Banquets Protocol. (Any one)
- f) Tip-Top has launched a new lipstick "Read My Lips". Draw a Function
- g) Prospectus for 140 Pax. Assume the rest of the data. (No menu).

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Q. 3 Answer any three of the following: (5 marks each)

- a) Explain various stand up Buffets?
- b) Draw and Explain Advantages of classroom setup and Theatre setup.
- c) What are the advantages and Disadvantages of Buffet Service?
- d) Write Short Note on Marine Catering?
- e) List Various Buffet Equipments (any 10)
- f) What are the Points you will consider for planning a Buffet?

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Q. 4

Answer any five of the following: (3 marks each)

- a) Enlist information to be included in Contract of Agreement. (any six)
- b) A typical brunch is had in between what time? Suggest any two dishes that can be served during brunch.
- c) Define Overhead projector.
- d) Define Trade show.
- e) Define Clinic.
- f) Define Set up time.
- g) What can go wrong before the functions starts in the kitchen and housekeeping.
- h) Give three other names of Smorgasbord.

- i) What is the major business of a banquet?
- j) Enlist three items of afternoon tea. (no beverages)

Q. 5 Answer **any five** of the following: (3 marks each)

- a) Name various Departments where FP is Forwarded.
- b) Explain Product Launch as a Banquet Function.
- c) Name three Buffet Table skirting.
- d) What is break even analysis.
- e) List Any three Functions of Banquet Sales Dept.
- f) Name any five Chinese starters served on Buffet
- g) Give full form of : MICE, FP & OHP.
- h) What is an Air wall?
- i) What is a summit?
- j) What is open bar?

