

SARDAR PATEL UNIVERSITY
BBA (HON) HM, SEMESTER-VII

Day- Friday

DATE: 02/12/2016

Session: Morning

Time- 10:00 A.M. TO 12:00 P.M.

Subject/course Code: UM07EBBH02

Subject/course Title: ADVANCED FOOD AND BEVERAGE MANAGEMENT - I

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.

2. Answers should be precise and to the point.

- Q.1. (A) Describe supervisory function in food service operation. [08]
(B) Discuss different types of buffet with their examples. [07]
- OR
- Q.1. (A) Write a note on different factors responsible to plan a bar. [08]
(B) What do you understand by "Standard Operational Procedure (SOP)"? Discuss in detail [07]
- Q.2. What is kitchen stewarding department and what are its role and objectives? [15]
- OR
- Q.2. Differentiate centralised and de-centralised room service with their proper examples. [15]
- Q.3. (A) Write a note on recruitment, selection and induction process. [08]
(B) Describe role of function sales department of banquet. [07]
- OR
- Q.3. (A) What are different types of banquets, describe in detail with proper examples [08]
(B) What are the factors that are to be kept in mind while selecting food and beverage service equipment for any dining outlet? [07]
- Q.4. Write a note on booking and administrative procedure of function with format of FP (Function Prospectus). [15]
- OR
- Q.4. What are the principle considerations of menu planning? Describe in detail. [15]
