



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)  
उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

Master in Hotel Management (MHM-11) Assignment  
2<sup>nd</sup> Semester

*Last Date of Submission: 15 MAY 2012* (जमा करने की अन्तिम तिथि: 15 MAY 2012)

Course Title: Food and Beverage Operations & Control  
Year: 2011-12

Code: MHM 203  
Maximum Marks: 20

Section 'A' contains 08 short answer type questions of 2.5 marks each. Learners are required to answers 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

**Briefly discuss the following:**

1. What are the duties and responsibilities of restaurant manager?
2. What do you mean by function catering? Explain.
3. Write a note evolution of hotel and catering in India.
4. What are the attributes of a waiter? Explain.
5. Define menu? Explain various types of menu.
6. What are the methods of controlling food cost?
7. What are different types of bars? Explain.
8. Write a note on beverage pricing.

Section 'B' contains 04 long answer-type questions of 05 marks each. Learners are required to answers 02 questions only in about 500 words.

1. Write a detail note on "Bar Management and Control".
2. Explain the procedure of service of breakfast and afternoon tea.
3. Write detailed note on Food and Beverage Service Methods.
4. Write a detailed note on supervision in food and beverage outlet.

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