

SEAT No. \_\_\_\_\_

No. of Printed Pages: 02

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**SARDAR PATEL UNIVERSITY**  
**B.B.A. (HON) HM EXAMINATION**  
**SEMESTER-VII**

**SATURDAY, 25th NOVEMBER, 2017**

**10 AM. TO 12.00 noon**

**UM07EBBH02**

**ADVANCE 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.**

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Q.1. Draw the format of function prospectus and explain it in brief [15]

OR

Q.1. (A) What do you understand by the term SOP and why is important for the hotel? [08]

(B) What do you understand by Food service Automation and state advantages of ECR? [07]

Q.2. Explain different Bar control measures along with 3 Bar formats? [15]

OR

Q.2. (A) What are the different types of buffet and explain each one in brief? [08]

(B) What is the importance of Kitchen stewarding and explain Manual dish washing? [07]

Q.3. Explain in brief about planning human Resource ( recruitment, selection and induction in Food and Beverage service department in Hotels? [15]

OR

Q.3. (A) What are the planning and coordinating activities required for special occasion functions? [08]

C.P.T.D.)

