

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

COURSE : 5th Semester of 3-year B.Sc.in H&HA (**Specialisation**)
SUBJECT : Food & Beverage Management - IV
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain the applications and advantages of Micros. (10)
- Q.2. What are the licenses and permits required to operate a hotel?
OR
Discuss the advantages of getting a hotel classified. (10)
- Q.3. What are the different types of events and its characteristics?
OR
“The key elements of events are the active components of an event process”.
Explain with the help of a flow chart. (10)
- Q.4. Discuss the role of negotiation as an entrepreneurial skill.
OR
With the help of an example, describe the importance of MICE as a tool to promote tourism. (10)
- Q.5. What are the different propositions to promote F&B sales in hotels? (10)
- Q.6. What are the different types of waste generated in a Food service operation?
Suggest ways to reduce and manage the same. (10)

Q.7. Explain the application of CPM (Critical Path Method) with an example.

OR

Draw a network diagram for the given project and find the critical path:

ACTIVITY	PREDECESSOR ACTIVITY	TIME ESTIMATE (WEEKS)
A	-	05
B	-	04
C	A	03
D	B	06
E	C	07
F	D/E	04

(10)

Q.8. What are the challenges of organizing an outdoor catering?

(10)

Q.9. Write short notes on **any two**:

- (a) Market segmentation
- (b) PERT
- (c) Network analysis
- (d) Demand for events

(2x5=10)

Q.10. What is project network crashing? Explain with a suitable example.

(10)
