

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

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 salient features of a good POS software. (10)
- Q.2. What are the good practices of waste disposal in hotels?
OR
What is plate waste? How do you reduce plate waste? (10)
- Q.3. What are the common problems in a start-up model for an entrepreneur?
OR
Define entrepreneurship and describe the qualities of an entrepreneur. (10)
- Q.4. What are the uses and advantages of PERT?
OR
How can CPM help in effective utilization of resources? (10)
- Q.5. Discuss the scope of MICE industry in India. (10)
- Q.6. Chalk out a unique plan to promote F&B sales in a 5-star hotel citing its merits. (10)
- Q.7. What are the various aspects that you will consider for food & beverage arrangements while you cater for global clientele? (10)

Q.8. Draw a detailed check list for a celebrity wedding reception for 1000 pax. in a hotel. (10)

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

- (a) SWOT analysis
- (b) Market segmentation
- (c) Network crashing
- (d) 3Rs in waste management

(2x5=10)

Q.10. Draw a network diagram for the given project and find out the critical path:

ACTIVITY	PREDECESSOR ACTIVITY	TIME ESTIMATE (Weeks)
A	-	10
B	-	08
C	A	06
D	A	16
E	B	14
F	C	08
G	D/E	04

(10)
