

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC701B/2025/BHMCT_SEM7

Final Year (Seventh Semester) Examination, 2025
EC701B - SPECIALIZED FOOD & BEVERAGE SERVICE-I
(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Old World Wines [2]
- B) Menu Merchandising [2]
- C) Automated Ordering System [2]
- D) Beverage Control Checklist [2]
- E) Target Clientele [2]

Q2. A) List and explain any 5 types of Bar. [5]

B) Describe any two methods of beverage control. [5]

Q3. A) Differentiate between a TDH and A la Carte Menu. [5]

B) Write the elements of cost involved in calculating a Beverage Cost with a suitable example. [5]

Q4. A) Discuss the various types of merchandising tools used in restaurants. [5]

B) Explain the importance of site feasibility before opening a restaurant. [5]

Q5. A) Define food control and explain its main objectives. [5]

B) Explain the food and wine harmony with a suitable example. [5]

Q6. A) Enlist 5 approvals and licenses required for operating a restaurant. [5]

B) Write a short note on revenue control system in f & B service. [5]

Q7. A) With neat labeled diagram explain parts of BAR. [5]

B) List important wine-producing region from France with one important wine name of the region. [5]
