

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 09/04/2025

Batch 2023-26 and Term: 4

Total Marks: 25

Time Duration: 02 Hours

Course Name: Food & Beverage Management

Course Code: IHCH112

Instructor: Ms. Gauri Patil / Prof. I.S.Mirza

This paper contains 01 page in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.

Answer the following questions

Q.1) In a hotel, effective labor cost control is essential to maintaining profitability. As a hotel manager, you are tasked with analyzing labor costs and implementing cost control measures. Identify and explain the 5 key factors that influence labor costs in a hotel, and discuss how you would apply strategies to control these costs while maintaining service quality. Provide relevant examples from a hotel setting to support your answer. **(5 MARKS)**

Q.2) As a Banquet Manager, you have received a booking for an upcoming event. What are the different key points you would consider while planning and organizing this event to ensure its success? Discuss the factors related to guest preferences, logistics, and staff coordination that need to be addressed during the planning process. **(5 MARKS)**

Q.3) When selecting equipment for a hotel facility, several factors must be considered to ensure operational efficiency and guest satisfaction. As a facility manager, identify and explain the key factors you would evaluate while choosing equipment for the hotel. **(5 MARKS)**

Q.4) You have just been employed as a management trainee by leading five star hotel in Goa. Analyse the following Menu (Main course) and apply Menu engineering concept to classify the menu items. **(10 MARKS)**

Item	Number sold	Menu Mix%	Cost per item	Price per item	Cost %
Grilled fish	800		80.00	210.00	
Sole menuiere	605		120.00	250.00	
Green pepper steak Madagascar	720		95.00	200.00	
Hamburger American style	655		140.00	300.00	
Porthouse steak "Henry IV"	545		75.00	150.00	
Chicken Maryland	965		82.00	160.00	
Grilled chicken American style	1260		92.00	210.00	
Chicken burger	750		60.00	150.00	
Risotto with saffron	460		78.00	150.00	
Spaghetti Napolitaine	1300		80.00	170.00	
Spaghetti Carbonara	900		110.00	220.00	
Spaghetti Bolognese	1450		100.00	190.00	
Total Menu Mix					

Please use the attached menu engineering worksheet.



Date: 27-10-2015

Meal Period: August 1988

[illegible]