

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-5)**

# RESTAURANT MANAGEMENT

**Subject Code : BS CCA-503**

**M.Code : 74740**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

## SECTION-A

- 1. Write Short notes on :**

- a) Restaurant Management
- b) Planning
- c) Operational Budget
- d) Coffee Shop
- e) Restaurant fixtures
- f) SOP
- g) Colour combinations
- h) BOT
- i) Reports analysis
- j) Space allocation

### SECTION-B

2. Explain the concept of profitable restaurant budget.
3. Discuss the importance of product implementation and development.
4. Write a short note on furniture and its effects on restaurant architecture.
5. Describe the process of budgeting in the restaurant.
6. Describe the importance of customer relationship programs.

### SECTION-C

7. Design a layout of a Coffee shop.
8. Draw and explain **any one** format used in Food & Beverage service.
9. Write an essay on principles of SOPs.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**