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Roll No.	Total No. of Pages : 02
Total No. of Questions : 09	
BSc. (In catering and culinary a RESTAURAN	arts) (2015 & Onwards) (Sem.–5) T MANAGEMENT
Subject Coc	le : BSCCA-503
Paper I	D:[74740]
Time:3 Hrs.	Max. Marks:60

## **INSTRUCTIONS TO CANDIDATES :**

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

# **SECTION-A**

#### **O1.** Define the term :

- a) Bistros
- b) Master budget
- www.firstRanker.com c) All day dining restaurant
- d) Fixtures
- e) Bin card
- f) Log book
- g) PR agency
- h) Operating budget
- i) SOP
- j) Space allocation



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## **SECTION-B**

- Q2. Draw the layout of Fine dine restaurant.
- Q3. Draw any two formats used by F&B service department.
- Q4. List down the SOP's for Restaurant.
- Q5. What are the different lightings used by theme restaurants?
- Q6. What are the various customer relationship programs?

### **SECTION-C**

- Q7. What do you understand by Budgeting? Explain the various types of Budget.
- Q8. Explain the various theme based restaurants.
- Q9. What are the various steps in planning of 200 cover Restaurant?