

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

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?