

MBA in BEPF/PP/EM Sem.-1 Examination**EM-108****EHC****Time : 2-30 Hours]****January-2025****[Max. Marks : 70**

Q.1 A luxury resort in Goa aims to appeal to international tourists by showcasing its exceptional hospitality services. Based on the presentation's key hospitality components, design a strategy that includes accommodation, food and beverage (F&B), and event management. Incorporate examples of Indian offerings mentioned in the material to highlight their significance. (14)

Q.2 A high-end hotel is preparing for its grand inauguration event targeting an elite clientele. Based on the concept of an event as a planned occasion designed to create memorable experiences, explain how you would craft a remarkable event by integrating engaging activities, an immersive environment, and multisensory elements, all while maintaining meticulous planning and flawless execution. (14)

OR

Q.2 A new restaurant is setting up its kitchen. Considering the space limitations and high expected customer turnover, propose a suitable kitchen layout and explain how it would optimize workflow, reduce time, and ensure food safety. (14)

Q.3 You are managing the catering for a grand Indian wedding with 500 guests. The event requires meticulous planning and execution, with challenges such as coordinating a large team, managing resources efficiently, and ensuring timely service while meeting the diverse preferences of the guests. Describe how you would utilize various tools and strategies to manage the event effectively, address potential challenges, and ensure guest satisfaction. (14)

OR

Q.3 You are tasked with planning a menu for a corporate dinner event for 150 guests in India. The attendees include both vegetarians and non-vegetarians, with some international guests who prefer lighter meals. The event spans three courses (appetizers, main course, and dessert) and includes beverages. Considering cultural diversity, dietary preferences, and cost-effectiveness, design a suitable menu and explain how you would ensure balance, variety, and guest satisfaction while managing costs and preparation efficiency. (14)

Q.4 You are managing a restaurant's lunch service. The details are as follows: (14)

- Expected covers: 200
- Available service time: 150 minutes (2.5 hours)
- Average meal time per customer: 40 minutes

(a) Calculate the possible turnover (number of seat turnovers during the service time).

(b) Determine the minimum number of covers required per seating to accommodate all expected covers.

(c) Calculate the Support and total area required.

(P.T.O)

OR

- Q.4 You are a diet chef in charge of preparing meals for patients in a hospital specializing in gastrointestinal disorders. The following requirements are provided for a specific patient group: (14)
- Meals must be light, easy to digest, and prepared with minimal oil and spices.
 - The menu must include two meals and one snack per day.
 - Meals should be high in protein and low in fat.
 - The preparation must follow strict hygiene standards and maintain nutritional value.

- Q.5 You are managing a vegetarian catering business that specializes in large event catering. For the month of February, you have catered a wedding reception where all the dishes are vegetarian. The dishes prepared include: (14)

- Paneer Butter Masala
- Aloo Gobi (Potato & Cauliflower Curry)
- Vegetable Biryani
- Dal Tadka

Here are the details regarding the ingredients and their respective purchases for the month:

Opening Inventory (1st February):

- Potatoes: 10 kg at ₹40 per kg
- Cauliflower: 5 kg at ₹50 per kg
- Paneer: 8 kg at ₹300 per kg
- Onions: 5 kg at ₹30 per kg
- Rice: 12 kg at ₹50 per kg
- Spices (Cumin, Coriander, etc.): ₹1,000 for the entire month

Purchases during February:

- Potatoes: 15 kg at ₹40 per kg
- Cauliflower: 8 kg at ₹50 per kg
- Paneer: 20 kg at ₹300 per kg
- Onions: 10 kg at ₹30 per kg
- Rice: 10 kg at ₹50 per kg

Closing Inventory (28th February):

- Potatoes: 5 kg at ₹40 per kg
- Cauliflower: 3 kg at ₹50 per kg
- Paneer: 4 kg at ₹300 per kg
- Onions: 4 kg at ₹30 per kg
- Rice: 8 kg at ₹50 per kg

Food Sales for February:

- Total Food Sales for February: ₹45,000

Question:

1. Calculate the total food cost for February using the food cost formula (including opening and closing inventory).
2. Calculate the food cost percentage for February.

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