



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examinations (April / May 2019)

School: Hotel Management

Program: BHM

Course: Menu Engineering

Course Code: HOM207

Semester: IV

Max Marks: 50

Duration (mins): 120 mins

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Note: 1. Figures to the right indicates full marks.

Q.1: Answer the following objectives:

[10 Marks]

- 1) What is Menu Card?
- 2) What is Menu engineering?
- 3) What is Price of menu?
- 4) What is popular rating listing?
- 5) What is cost plus price?
- 6) Define Menu.
- 7) What is puzzles in food analysis?
- 8) What is cyclic menu?
- 9) Name any 2 people involved in menu engineering.
- 10) What is menu sequence?

Q.2: Answer the following: [Solve any 2]

[10 Marks]

- 1) Explain-Element of food cost
- 2) Consideration while planning menu.
- 3) Method for selling price, cost, and amount of items sold.

Q.3: Answer the following questions [Solve any 3] [15 Marks]

- 1) Write Impact of nutrition on menu writing.
- 2) Describe term in detail-Pricing of Menu
- 3) Explain with one example- deciding amount of items sold.
- 4) Components of Menu Engineering in details.

Q.4: Explain- Factor affecting while planning menu [05 Marks]

Q.5: Explain- menu engineering with menu analysis. [10 Marks]

\*\*\*\*\*ALL THE BEST\*\*\*\*\*