

27/11

Roll No.

BHM–302

Food & Beverage Management

Bachelor of Hotel Management (BHM–11/16)

Third Year, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. What are the various methods of purchasing of Beverages, exercised in a 5*hotel ?
2. What are the general considerations for storing control ? Discuss.
3. What is inventory control ? Discuss the various methods of inventory control.
4. Discuss any *one* cuisine keeping in mind the historical background, geographic location, cultivation, culture, eating habits, special equipments and popular dishes :
 - (a) Mexican
 - (b) English
 - (c) THAI Cuisine

Section-B

(Short Answer Type Questions)

Note : Section 'B' contains seven (07) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. What are common bar frauds ? Describe with the help of suitable examples.
2. What is yield management ? Explain its importance in context of F & B controls.
3. What are the various types of casings using in the preparation of sausages ?
4. Enlist the various heavy duty equipments used in an institutional kitchen.
5. What are the various elements of cost ?
6. What is a sandwich ? Explain the various types of sandwiches.
7. Discuss the salient features of industrial catering.

Section-C

(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this Section are compulsory.

Indicate whether the following statements are True *or* False :

1. Sausage is any meat which has been comminuted and seasoned. (True/False)
2. Electricity bill is a constituent of overhead costs. (True/False)
3. Zakuskies are famous Horsd'oeuvres from Germany. (True/False)

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4. Method of actual counting is perpetual inventory.
(True/False)
5. Aspics are used to give a shiny glass to the food.
(True/False)

Fill in the blanks :

6. Tortilla is a famous bread preparation from
(Middle east/Mexico/England)
7. is used in the preparation of Terrine.
(Forcemeat/Dips/Peanut Butter)
8. are planned for scheduling the engagement of employees.
(Portion Control/Duty Roaster)
9. Caviars are salted rol of sturgeon
(Chicken/Mutton/Fish)
10. A is an economic plan of action for a particular activity in a given time duration.
(Portion/Yield/Budget)

