| Roll No. | | | | | | | | | | | | | | | | | | | | | | | |
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BHM-302

Food & Beverage Management

Bachelor of Hotel Management (BHM-11/16)

Third Year, Examination, 2018

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 do you understand by the term 'Control'? Explain the objectives of F & B Controls.
- 2. What are the various methods of purchasing foods followed in a five star hotel ? Discuss in detail.
- 3. What are sausages? What are the various types of sausages? Explain each.

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- 4. Write short note on any two of the following:
 - (a) Japanese Cuisine
 - (b) Thai Cuisine
 - (c) English 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 is Strong Control ? How is beverage control exercised in hotels ?
- 2. Discuss the various methods of inventory control.
- 3. Draw a neat format of any *one* purchase document used in a five start hotel.
- 4. What is Cost Control ? How does it help in F & B Control ?
- 5. What are the various elements of cost?
- 6. Write a note on sandwiches.
- 7. What is a Budget ? How does it help in improving profitability ?

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 are True or False:

1. A canape is a type of closed sandwich. (True/False)

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[3]

| 2. | Casings are used in the preparation of sau | sages. |
|------|---|----------------------------------|
| | | (True/False) |
| 3. | Zakuski is a famous type of terrine. | (True/False) |
| 4. | Chauafroid is famous type of cold sauce. | (True/False) |
| 5. | Toitilla is a famous bread from Mexico. | (True/False) |
| Fill | in the blanks: | |
| 6. | Caviar is the salted Roe of sturgeon | ••••• |
| | (Fis | h/Lamb/Pork) |
| 7. | Tofu is obtained from | |
| | (Soy milk/Butter m | ilk/Cow milk) |
| 8. | Terrine is made from | |
| | (Blood/For | cemeat/Flesh) |
| 9. | is a concise document which t quality of raw materials to be purchased. | ells about the |
| | (SPS/Job description/Pu | urchase order) |
| 10. | meat product having description of b packaging detail etc. | • • |
| | (Purchase speci tag/Pu | ification/Meat urchase order) |
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