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Roll No.

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 mean by the term Budget ? Explain the importance of budgetary control in Food & Beverage Operations.
2. What is 'Standard Purchase Specification' ? Explain its importance with the help of a neat sketch.
3. Draw and label the layout of a student hostel mess of an engineering college serving food to 500 students every day.

(A-85) **P. T. O.**

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4. Discuss the salient features of any *one* of the following cuisine :
- (a) Middle East
 - (b) Thai
 - (c) Japanese

Section-B

(Short Answer Type Questions)

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

Differentiate between the following :

- 1. Galantine and Balotine
- 2. Aspic and Jelly
- 3. Purchase specification and Purchase order
- 4. Fixed costs and Variable costs
- 5. Physical and Perpetual inventory
- 6. Gross profit and net profit
- 7. Capital expenditure and revenue expenditure
- 8. Salamis and Sausages

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.

Choose True/False :

- 1. Mulligatawny is a popular international soup from Sri Lankan cuisine. (True/False)
- 2. Wages are a constituent of overhead costs. (True/False)

(A-85)

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3. Crudités are essentially eaten raw. (True/False)
4. Canapes are closed sandwich. (True/False)
5. Composite garnishes comprise of a single ingredient. (True/False)

Fill in the blanks :

6. Casings are used in the preparation of
(Sausage/Ham/Bacon)
7. The bill from a vendor of goods purchased is also known as (Challan/Invoice/Delivery note)
8. Zakuski is a popular from Russia.
(Horsd' Oeuveres/Dip/Sauce)
9. Tortilla is a popular Mexican
(Sauce/Dip/Bread)
10. Galangal is a popular ingredient used in cuisine.
(Middle East/Thai/English)

