

**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)

