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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.

- 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)

2.	Casings are used in the preparation of sau	ings are used in the preparation of sausages.						
		(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							
	(Fish	h/Lamb/Pork)						
7.	Tofu is obtained from							
	(Soy milk/Butter mi	ilk/Cow milk)						
8.	Terrine is made from							
	(Blood/Fore	cemeat/Flesh)						
9.	is a concise document which to quality of raw materials to be purchased.	ells about the						
	(SPS/Job description/Pu	irchase order)						
10.	is a document attached to ever meat product having description of be packaging detail etc.	• •						
	(Purchase speci tag/Pu	fication/Mea archase order						

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(B-79)