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Roll No.

BHM – 302

Food & Beverage Management

Bachelor of Hotel Management (BHM- 11/16)

Third Year, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

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P. T. O.

(2)

1. What do you understand by the term F&B Control. Explain its objectives and its importance in Hotel operations.
2. What is standard purchase specification? Explain its role in quality control.
3. What is the Yield Management? Explain its importance in context of budgetary control.

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

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(3)

1. Write a note on the various bar frauds committed in a hotel.
2. What do you understand by the term production planning and scheduling? Explain.
3. Differentiate between :-
 - (a) Salami and Sausage
 - (b) Galantine and Balontine
4. Write one line description of the following-
 - (a) Quennel
 - (b) Chaudfroid

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P. T. O.

(4)

(c) Pate

(d) Terrine

(e) Zakuskies

5. Write a note on "Storage Procedure".
6. Write a note on "prevention of fraud".