

Total No. of Pages : 4

Roll No.

MHM - 203
Food & Beverage Operations and Control
Master of Hotel Management
(MHM-11/16)
2nd Semester, 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)

S-202

P. T. O.

(2)

1. Describe the Inter-departmental relationship between Food and Beverage with other departments of a hotel.
2. Describe the various jobs performed by Steward in a restaurant.
3. Analyze the different meals of a day. List the outlets that may serve these meals in a hotel.

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)

(3)

1. "Sales instability is inherent in almost all catering operations". Explain.
2. Highlights methods of establishing standard portion sizes.
3. Briefly discuss three broad phases of control system.
4. Differentiate between :
 - (a) Mise-en-scene and Mise-en-place
 - (b) Carte du jour and Plat du jour
5. State five factors to bear in mind when rating suppliers.
6. Explain advantages of purchasing by cash and carry.