

**S-949**

Total Pages : 3

Roll No. ....

## **BHM-302**

### **Food and Beverage Management**

Bachelor of Hotel Management (BHM)

3rd Year Examination, 2022 (Dec.)

**Time : 2 Hours]**

**[Max. Marks : 35**

**Note :** This paper is of Thirty Five (35) 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 Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. Discuss the use of Bin Card in the stores department. Draw perform of a Bind Card for red wine?

2. Discuss the importance of calculating a break even analysis for a catering establishment.
3. Classify the various methods of inventory control. Explain each method in brief.
4. What are the different types of yield test? Write formula of each.
5. Write a detailed note on 'Salad'. Give a recipe of waldrof salad.

## **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 any Four (04) questions only. (4×4=16)

1. What is by standard recipe? Explain the benefits of a standard recipe.
2. Write a note on 'establishing par stocks for bar'.
3. What is sandwich? What are the parts of sandwich? Explain each.

4. Write short note on 'Meat Tag'.
  5. Write a note on Institutional catering.
  6. Explain the different K.O.T. used in the catering establishments.
  7. Explain various elements of cost.
  8. Write a note on 'perpetual inventory'.
-