

S-915

Total Pages : 3

Roll No.

HM-301

Food and Beverage Management

Master of Hotel Management (MHM)

3rd Semester 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. List any ten bar frauds. Explain two bar frauds with suggestion to control it.

2. Explain different types of menu. What all points needs to be kept in mind while planning a menu?
3. Explain Beverage Control Cycle. Explain the importance of assigning responsibility for beverage purchasing.
4. Explain the purchasing and receiving procedure of ingredients in hotels.
5. Define cost. Explain the elements and classification of cost.

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 Food & Beverage control ? Explain problems related to food and beverage control.
2. Explain menu engineering.
3. Explain the frauds which can be done at a time of purchasing and receiving.
4. Explain duties and responsibilities of any two : Purchase personnel, Receiving personnel or Storekeeper.

5. Write a note on inventory control system of hotels.
6. Explain the factors considered while planning to open a restaurant.
7. Answer the following :
- (a) Name any two methods of purchasing.
 - (b) Name any two equipment found in receiving area.
 - (c) Name any two equipment used to fix the portion size.
 - (d) Name any two methods by which bill can be settled in a restaurant.
8. Fill in the blanks :
- (a) If there is discrepancy between purchase order and the invoice then is raised.
 - (b) Delivery note is provided by
 - (c) Quantity of any menu item to be served each time it is ordered is known as
 - (d) The most common procedure for issuing is use of
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