

**615**

**Total Pages : 3**

**Roll No. -----**

**BHM-302**

**Food & Beverage Management**

**Bachelor of Hotel Management (BHM-11/16)**

Third Year, Examination 2021 (Winter)

Time: 2 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 Five (05) long-answer-type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

[2 x 10 = 20]

P.T.O.

- Q.1. What is Break-even analysis? Draw a Break-even chart using a suitable example.
- Q.2. Explain Beverage Control cycle. Explain the importance of assigning responsibility for beverage purchasing.
- Q.3. What is MIS? Explain the various reports generated through MIS in Food & Beverage business.
- Q.4. What are the various purposes of cost accounting? Explain different types of costs.
- Q.5. Explain the duties and responsibilities of Chef Garde Manager. Also mention about the control device used in larder section.

## **Section – B**

### **(Short-answer-type questions)**

Note: Section 'B' contains Eight (08) short-answer-type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

[4 x 5 = 20]

- Q.1. Explain the different methods and equipments used for Beverage Controls.
- Q.2. List the important points of care and maintenance of stores.
- Q.3. What do you understand by Standard Portion Cost?
- Q.4. What are the advantages of buying through cash and carry method?
- Q.5. Aspic plays a very important role in cold kitchen. Explain the statement.
- Q.6. What is yield? Explain the importance of yield in kitchen operations.
- Q.7. Write short note on meringues.
- Q.8. Draw the standard format of the following documents (any two) :
- (a) Purchase Order Form
  - (b) Bill/ Invoice
  - (c) Bin Card
  - (d) Inventory Sheet
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