

C743

Total Pages : 3

Roll No.

BHM-302

Food and Beverage Management

Bachelor of Hotel Management (BHM)

3rd Year Examination, 2022 (June)

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.

(2×10=20)

1. What is budgetary control? State the steps involved in preparing a budget.

2. What are the various methods of purchasing food items followed in a five star hotel? Discuss in detail.
3. What is yield management? Explain its importance in context of Food and Beverage controls.
4. What are the general problems faced by an outdoor party caterer?
5. Discuss the salient features of any *two* of the following cuisines in detail:
 - (a) Mexican.
 - (b) Thai.
 - (c) Afghani.

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. (4×5=20)

1. What are the various elements of cost?
2. Explain the objectives of food and beverage control.
3. Draw a neat format of one purchase document used in a five start hotel.

4. Discuss the salient features of industrial catering.
 5. Differentiate between 'Galantine' and 'Balotine'.
 6. List the factors which effects food cost control system.
 7. Write a note on 'Classical Appetizers'.
 8. Write short notes on any *two* of the following :
 - (a) Various types of sandwiches.
 - (b) Objectives of inventory control.
 - (c) Buffet Presentations.
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