

Roll No.

BHM–302

Food & Beverage Management

Bachelor of Hotel Management (BHM–11/16)

Third Year, Examination, 2017

Time : 3 Hours

Max. Marks : 30

Note : This paper is of **thirty (30)** marks containing **three (03)** sections A, B and C. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of seven and half $7\frac{1}{2}$ marks each.

Learners are required to answer *two* (02) questions only.

1. What do you understand by the term Budget ? What are the various objectives of Budgetary Control ?
2. Discuss general bar frauds and their prevention in detail.
3. What are the general problems faced by an outdoor party caterer ? Enumerate.
4. Discuss the salient features of any *one* of the following in cuisines in detail :
 - (a) Thai
 - (b) American
 - (c) English

Section-B**(Short Answer Type Questions)**

Note : Section 'B' contains eight (08) short answer type questions of two and half $2\frac{1}{2}$ marks each.

Learners are required to answer *four* (04) questions only.

1. Write a note on the importance of cold sauces in context of modern gastronomy.
2. Differentiate between 'Pate' and 'Ferrine'.
3. Define Budget. Discuss the objectives of budgetary control.
4. Explain the porcedure for the pricing of commodities
5. Discuss the salient features of industrial catering.
6. What do you understand by the term Yield ? Discuss the objectives of yield management.
7. Prepare a cyclic menu of the hostel mess of an engineering college serving 500 students everyday, having a cost allocation of ₹ 100/student-everyday.
8. Discuss the essentials of buffet presentations with examples.

Section-C**(Objective Type Questions)**

Note : Section 'C' contains ten (10) objective type questions of half $\frac{1}{2}$ mark each. All the questions of this section are compulsory.

1. Canapes are a type of Hord' oeuvres. (True/False)
2. Hummus is a common dish pom English Cuisine.
(True/False)

3. Intestines of animals cannot be used for preparing casings. (True/False)
4. 'Enchilidas' are very popular in Mexico. (True/False)
5. Garnishes provide a contrast and decorate the food. (True/False)
6. is a classical Hord's oeuvres.
(Boquet Garni/Pate de foie Gras/Chirozo)
7. is a popular international soup from Italy.
(Shorba/Minestrone/Cream of Tomato)
8. Cyclic menu is a type of
(Ala carte menu/Table d'Hôte Menu)
9. are small petite appetizers with a solid base made of biscuit/bread upon which meat or vegetables are topped. (Canapes/Normande/Appetite)
10. Setting up the kitchen in the morning is known as (Mise-en-scene/Mise-en-place/Chip de Rang)