

# **BHM-302**

## **Food & Beverage Management**

Bachelor of Hotel Management (BHM-11/16)

Third Year, Examination, 2019 (June)

**Time : 3 Hours]**

**[Max. Marks : 40**

**Note :** This paper is of Forty (40) marks divided into 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 Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.  
(2×9½=19)

1. What do you understand by the term Food and Beverage control ? Explain the objectives of F&B controls.
2. Write a note on "Hors d'oeuvres".
3. What is Yield management ? Explain its importance in context of budgetary control.

4. Write short notes on any two of the following :
- (a) Sausages.
  - (b) Sandwiches.
  - (c) Buffet Presentations.

### **SECTION-B**

#### **(Short Answer Type Questions)**

**Note :** Section 'B' contains seven (07) 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 a standard purchase specification ? Explain its importance in context of purchasing control.
2. Explain the various inventory control techniques used in a 5\* hotel.
3. Write a note on "Allocation of Work".
4. What is portion control ? Prepare a list of the portion control equipments used in a 5\* hotel.
5. What is a budget ? How does it help in attaining the final goals and objectives of an organisation ?
6. Write a note on "Quantity Cooking".
7. What is a standard recipe ? Explain with the help of a neat format.

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

**Note :** Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) marks each. All the questions of this section are compulsory. (10 $\times$  $\frac{1}{2}$ =05)

Indicate whether the following statements are true or false.

1. Cost of Employee meals is a constituent of Food cost. (True/False)
2. Gelatin is obtained from the bones of animals. (True/False)
3. Mulligatwanny is a famous soup from Japan. (True/False)
4. Sushi is a famous preparation from Japan. (True/False)
5. Bin card is a purchase document. (True/False)

Fill in the blanks :

6. Jalapeno is a famous pepper from \_\_\_\_\_.  
(China / Japan / Mexico)
7. \_\_\_\_\_ are used in the preparation of sausages.  
(egg / dip / forcemeat)
8. Zakuskies are a famous \_\_\_\_\_.  
(Horsd'oeuvres / Dessert / Sorbet)

9. The usable portion of food obtained from cooking / preparation is known as \_\_\_\_\_.  
(yield / budget / control)
10. Caviar is the salted roe of sturgeon \_\_\_\_\_.  
(fish / meat / chicken)

\_\_\_\_\_