

HM-301

Food & Beverage Management

Master of Hotel Management (MHM-11/16)

Third Semester, 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 ($9\frac{1}{2}$) marks each. Learners are required to answer any two (2) questions only.

($2 \times 9\frac{1}{2} = 19$)

1. Define cost. What are the various elements of cost? Explain each with examples.
2. Explain Food Control Cycle. Explain the importance of assigning responsibility for beverage purchasing.

3. What are the ways by which frauds occur in purchasing?
What are the procedures by which theft could be reduced?
4. Define Menu Engineering. How menu items are categorized and treated on the basis of menu engineering.

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 standard Yield? Explain with one example.
2. Draw the neat format of 'beverage requisition form'.
3. What do you mean by Performance appraisal? Explain.
4. List the various demerits of standard recipe.
5. Write a note on 'inventory control'.
6. What is economic order quantity model? Explain.
7. What is menu merchandising? Explain.
8. Write a note on 'classification of cost'.

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. (10 \times $\frac{1}{2}$ =05)

Briefly explain in one or two sentences

1. Payroll Analysis.
 2. Performance Analysis.
 3. Physical Inventory.
 4. Perpetual Inventory.
 5. Material Management.
 6. Fast Food.
 7. Function Catering.
 8. Industrial Catering.
 9. Outdoor Catering.
 10. Vending.
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