



VII Semester B.H.M. Degree Examination, March/April 2021
(CBCS) (2018-19 and Onwards)
(Fresh)

HOTEL MANAGEMENT

7.1 : F & B Production Management

Time : 3 Hours

Max. Marks :70

Instructions : Write Question Numbers Accurately.

SECTION – A

Answer **any five** questions. **Each** answer should **not** exceed **3** lines. (5×2=10)

1. a) What is meant by satellite kitchen ?
- b) Write the formula for food costing.
- c) What is a Centralised Kitchen ?
- d) Expand FSMS Certification.
- e) What is the storage temperature for frozen foods ?
- f) What is formal buying ?
- g) What is standard recipe ?

SECTION – B

Answer **any three** questions. **Each** answers carries **equal** marks. (3×6=18)

2. What are the procedures followed while selecting a supplier ?
3. Briefly discuss about the duties of a Store Manager.
4. Explain various cold storage systems.
5. What are the qualities required for a Purchase Manager ?
6. Differentiate between Cook-chill and Cook-freeze methods.



SECTION – C

Answer **any three** questions in **not** more than **3** pages **each**.

(3×14=42)

7. Write short notes on :
 - i) Rechauffe
 - ii) Material management
 - iii) Modern Plate presentation techniques.
 8. Write short notes on :
 - i) Critical control points
 - ii) HACCP
 - iii) Sous-Vide.
 9. Discuss in detail about Yield Management.
 10. Write in detail storage of perishable and semi perishable ingredients.
 11. "Planning of kitchen is very vital for the smooth functioning of a catering establishment". Justify this statement and explain the factors to be considered for Kitchen Planning.
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