

VII Semester BHM Examination, March/April 2021
(Repeaters) (2015-16 and Onwards)

HOTEL MANAGEMENT

7.1 : Food and Beverage Production Management

Time : 3 Hours

Max. Marks : 100

Instruction : Draw Charts, Forms and Formats *wherever* necessary.

SECTION – A

Answer **any eight questions** in **not** more than **three** lines. **Each** carries **two** marks. (8×2=16)

1. a) What is Contract Catering ?
- b) What are Raising agents ?
- c) Define the term Vendors History.
- d) What is Franchising ?
- e) Give two examples of each items stored in Dry storage and Cold storage.
- f) What is food receipt ?
- g) What is Food Cost ?
- h) What is Indenting ?
- i) Define Kitchen Hygiene.
- j) What is Invoice ?

SECTION – B

Answer **any three** questions. **Each** carries **eight** marks. (3×8=24)

2. Give a brief about Presentation of food.
3. What is the role of Standard Purchase Specification in Purchasing.
4. Write short notes on principles of kitchen planning.
5. What is Standard recipe ? How is it useful in the Catering industry ?
6. Write about Food Preservation in detail.

P.T.O.



SECTION – C

Answer **any four** questions. **Each** carries **fifteen** marks.

(4×15=60)

7. Give the points to be followed for menu planning. Explain in detail the types of Menu.
 8. What is Portion Control and give details about Portion Control equipments and Portion amounts.
 9. What is Storage ? Give the temperature required for storing of Perishables.
 10. Draw a layout of a Large Five Star Hotel Kitchen and equipments required to make it operational.
 11. Write short notes on :
 - a) Menu Planning
 - b) Food Preservation.
 12. Explain the relevance of F and B control in a Five Star Hotel.
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