

Roll .....

**BHM- 10 (BSc. Hospitality & Hotel Administration)**  
**Third Year Examination 2012**  
**BHM-302/EHM – 302**  
**Food & Beverage Management**

**Time :- 3 Hours**

**Max. Marks : 30/35**

**Note- The paper is divided in to three sections A, B and C. Notes for each section are given in the section itself.**

**Section- A**  
**(Long Answer questions)**

**Answer any two questions. Each question carries 7<sup>1/2</sup> Marks.**  
**(2x7 ½ = 15 Marks/2x10=20 Marks)**

- Q.1 Write a descriptive note on the importance of cost control in the hospitality organizations? Support your answer by highlighting prime techniques and methods of cost control?
- Q.2 Write an essay on the Food & Beverage Control measures adopted in the luxury hotels?
- Q-3 What do you mean by term “Inventory”. Explain inventory control in detail
- Q-4 Write a detailed note on various types of fraud and its control in Hotel.

**Section- B**  
**(Short Answer questions)**

**Answer any four questions. Each question carries 2<sup>1/2</sup> Marks. (4x2 ½ = 10 Marks)**

- Q.1 Write a short note on the break even Analysis ?
- Q-2 What do you understand from the different types of Budget ? Discuss in short.
- Q-3 Discuss in short about the Yield Management ?
- Q-4 What do you understand from the Standard Recipe ? Also discuss its importance and uses in Food and Beverage Control .
- Q-5 Write a short about the measures adopted for food control in Hotel .

- Q-6 Explain food sales control.  
Q-7 Write a short note on standard field .  
Q-8 Write a short note on Budget of Food and Beverage Department.

**Section- C**  
**(Objective type questions)**

**Attempt all questions. Each question carries ½ Marks. 10 x ½ = 5 Marks**

- Q.1 In Social welfare organization '**contribution**' would be equal to '**variable cost**' (True/False)  
Q-2 Fixed costs change with the direct proportion to the output (True/False)  
Q-3 Kitchen Percentage in the profit making organization is maintained about 30% (True/False)  
Q-4 Buffet needs fewer service. (True/False)  
Q-5 Job description has a profile of person doing a job. (True/False)  
Q-6 Sorority and fraternity luncheons are professional banquets (True/False)  
Q-7 Budgets are the plans expressed in financial terms (True/False)  
Q-8 Standard..... is used for making dishes in Hotel (Recipe/menu)  
Q-9 Counting every article physically is known as .....(Perpetual/physical ) inventory.  
Q-10 Ladles are portion control equipments (True/False)