

S.No. : 155

BHM 2605

No. of Printed Pages : 03

Following Paper ID and Roll No. to be filled in your Answer Book.

PAPER ID : 26161

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B. H. M. C. T. Examination 2021-22

(Even Semester)

F & B MANAGEMENT

Time : Three Hours]

[Maximum Marks : 60

Note :— Attempt all questions.

PART-A

1. Define the following :

$8 \times 1 = 8$

- (a) Standard yield
- (b) Blind receiving
- (c) Forecasting
- (d) POS
- (e) Par stock
- (f) Cash and carry
- (g) Meat tag

[P. T. O.]

(h) LIFO

PART - B

2. Attempt any two parts of the following : $6 \times 2 = 12$

- (a) With the help of a flow chart, explain the process of food control in a 5 star classified hotel.
- (b) What is break-even-analysis? Explain the advantages of break even analysis.
- (c) Define menu merchandising? Describe the points to be considered while increasing the merchandising value of the menu.
- (d) What are the point to be considered while handling cash in the restaurant?

PART - C

Note:- Attempt any two parts from each question. Each part carry equal marks. $8 \times 5 = 40$

3. (a) What are the points to be considered while preparing a purchase order?
- (b) What is standard purchase specification? What are its uses?

- (c) What are the various equipments necessary for receiving goods in a store?
4. (a) What is cost? Explain the elements of cost in detail.
- (b) Explain the advantages and disadvantages of standard receipt.
- (c) Mention the various types of KOT followed in a catering establishment.
5. (a) Draw the format of a physical inventory form.
- (b) Who prepares the requisition? Draw the format of requisition form.
- (c) What are the ways by which cashiers steal from an establishment?
6. (a) Differentiate between perpetual and physical inventory.
- (b) Define menu engineering. How menu items are categorized and treated on the basis of menu engineering.
- (c) What precautions should be taken by the establishment to avoid frauds?