

CS/MHMCT(FBN)/SEM-1/MFBM-105/2012-13 2012

CULINARY OPERATIONS AND MANAGEMENT
Time Allotted: 3 Hours
The figures in the margin indicate full marks.
Candidates are required to give their answers in their own words as far as practicable.

GROUP - A
( Multiple Choice Type Questions )

1. Choose the correct alternatives for the following : $10 \times 1=10$
i) The full form of VTL is
a) Visitors Tubular Ledger
b) Valuable Time Line
c) Visitors Total Limit
d) Visitors Travel Limit.
ii) Cash received book gives the sales record of the ................ operation.
a) Restaurant
b) Health club
c) Banquets
d) Florist shop.

CS/MHMCT(FBN)/SEM-1/MFBM-105/2012-13
iii) Figures of sales from any special obtained from

a) Sales Day Book
b) VTL
c) Cash Book
d) Sales Register.
iv) The process of creating a menu is called
a) Menu planning
b) Menu compilation
c) Menu formation
d) Menu making.
v) Knowledge shared by an expert with a learner on a one-to-one basis is called
a) Lecture
b) Seminar
c) Tutoring
d) Guided discussion.
vi) An ideal training method to improve team building can be
a) Symposium
b) Mentoring
c) Fish Bowl exercise
d) Role play.
vii) Freezing of attitude is a part of
a) Meditation
b) Sensitivity training
c) Field trips
d) In-basket exercise.
viii) A person skilled in modern technology is called
a) Service age
b) Knowledge worker
c) Multi-skilled
d) Empowered.
ix) Purchase budget is a type of
a) Sales budget
b) Revenue budget
c) Financial budget
d) Operating budget.


## GROUP - B

## ( Short Answer Type Questions )

Answer any three of the following $\quad 3 \times 5=15$
2. Briefly explain the various policy considerations during menu planning.
3. Name five large equipment used in the kitchen and briefly explain the function of each.
4. What is a budgeting ? What are the salient points of a budget?
5. Discuss any five points regarding requirement of training.
6. Write a brief note on volume forecasting.
GROUP - C
( Long Answer Type Questions )
Answer any three of the following. $\quad 3 \times 15=45$
7. Discuss in detail the competencies required by the front area staff in a modern day hotel.
8. What are the advantages and objectives of a budget ?
9. What are the various objectives of volume forecasting ?
10. What is corporate structure of an organisation ? Discuss in detail the role of a chef in food production department.
11. What are the objectives of quality control in food production ? What steps can be taken towards welfare of employees?

