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Name:	
Roll No.:	A Design of Exercising and Explana
Invigilator's Signature :	

CS/BHM (OLD)/SEM-8/HM-802/2013 2013

FOOD AND BEVERAGE PRODUCTION

Time Allotted: 3 Hours Full Marks: 70

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

GROUP - A							
(Objective Type Questions)							
1.	Cho	cose the correct alternatives for the following : $10 \times 1 = 10$					
	i)	Food cost is the total cost incurred in the kitchen including overheads.					
		a)	True	b)	False.		
	ii)	Ganache is used in the garnish of cake.					
		a)	True	b)	False.		
	iii) FEFO is first expiry first out.						
		a)	True	b)	False.		
	iv)	Blind baking is done without any filling.					
		a)	True	b)	False.		
	v)	Baker's dozen consist of 13 nos. of eggs.					

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b)

False.

True

a)

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- vi) Inventory reconciliation begins by displaying a list of inventory items only not quantities.
 - a) True

- b) False.
- vii) Quality control generally involves inspection
 - a) raw materials
 - b) materials in process
 - c) finished product
 - d) all of these.
- viii) Sales history is maintained by on a
 - a) daily basis
- b) weekly basis
- c) monthly basis
- d) none of these.
- ix) Marzipan is a type of utensil.
 - a) True

- b) False.
- x) Ganache is a name of chicken pate.
 - a) True

b) False.

GROUP - B

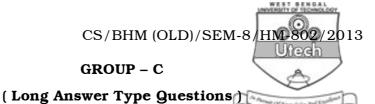
(Short Answer Type Questions)

Answer any *three* of the following.

 $3 \times 5 = 15$

- 2. Write down a short note on Standard Purchase specification.
- 3. Mention the different types of meringue. Give names of five desserts made with meringue.
- 4. What is Sorbet ? Name three different types of sorbet served in hotels.
- 5. Write down a short note on Bin card and order form.

8410 (O)



Answer any three of the following.

 $3 \times 15 = 45$

- 6. What are the different causes of escalation of food cost ? Give some measures to control the food cost.
- 7. Explain briefly about the various methods of stock taking.
- 8. While monitoring sales what are the parameters one should follow? Discuss briefly.
- 9. Give a proper explanation of the following:
 - a) Flash food cost
 - b) Food cost reconciliation
 - c) Food cost percentage.
- 10. What are the cake faults generally found during the preparation of the cake? Explain about any *two* types of faults briefly.

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