



Name :

Roll No. :

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

(Objective Type Questions)

1. Choose 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.
 - a) True
 - b) False.



- 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 × 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.



GROUP – C

(Long Answer Type Questions)

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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