

**THEORY SPECIAL SUPPLEMENTARY/RE-APPEAR EXAMINATION NOV-2021**

<b>Program:</b>	<b>BHM</b>	<b>Year/Semester:</b>	<b>4th - Semester</b>
<b>Course/Subject:</b>	<b>Food Beverage Service Operations-II</b>	<b>Duration:</b>	<b>03:00 Hrs</b>
<b>Course/Subject Code:</b>	<b>07010402</b>	<b>Maximum Marks:</b>	<b>80</b>
		<b>Batch:</b>	<b>2016</b>

**Instructions:-**

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

**SECTION-A****(Very Short Answer Type Questions)****Note: All Questions are compulsory: -****[14X1=14]**

<b>S. No.</b>	<b>Question</b> <b>Write short on the following terms:</b>	<b>Marks</b> <b>Allotted</b>
1	Sit down buffet	1
2	Kitchen stewarding	1
3	Linen room	1
4	Semi-formal function	1
5	Food cost	1
6	Indirect expenses	1
7	Net profit	1
8	Variable cost	1
9	Credit note	1
10	Requisition form	1
11	Budgetary control	1
12	Flambe	1
13	Silver room	1
14	Menu	1

**SECTION-B**  
**(Short Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[5X2=10]**

S. No.	Question	Marks Allotted
15	Write down the names of different types of buffet.	2
16	What do understand by theme lunch?	2
17	Define delivery note.	2
18	List the department names where copy of purchase order circulated.	2
19	Define periodical purchase.	2

**SECTION-C**  
**(Descriptive Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[5X4=20]**

S. No.	Question	Marks Allotted
20	Enlist points to be considered while receiving food items.	4
21	What are the types of functions briefly explain.	4
22	What does it mean by menu merchandising?	4
23	List and explain the points which are considered while designing a menu?	4
24	Explain relationship of store with other department of hotel.	4

**SECTION-D**  
**(Long Answer Type Questions)**

**Note: All Questions are compulsory: -**

**[6X6=36]**

S. No.	Question	Marks Allotted
25	Enlist formats used in receiving departments and draw formats of any two: <ul style="list-style-type: none"> <li>• Daily receiving report</li> <li>• Purchase order form</li> <li>Credit Memo</li> </ul>	6
26	Why receiving is important and how it helps in reducing the food cost.	6
27	Explain points to be considered while selecting a supplier.	6
28	State duties and responsibilities of a purchase manager. Or State duties and responsibilities of a store keeper.	6
29	Explain the BCG Matrix of menu engineering? Or What are the advantages of menu engineering?	6
30	Explain points to be considered while selecting a supplier.	6