



QP – 406

VII Semester B.H.M. Examination, March/April 2022
(CBCS) (2018 – 19 and Onwards)
(Freshers + Repeaters)
HOTEL MANAGEMENT
Paper – 7.1 : F and B Production Management

Time : 3 Hours

Max. Marks : 70

- Instructions :** 1) Write question numbers **accurately**.
2) Read instructions **carefully**.
3) Draw formats **wherever** necessary.

SECTION – A

1. Answer **any five** questions. Each carries **two** marks. (5×2=10)
- a) What is blind receiving ?
 - b) Expand FIFO and LIFO.
 - c) Define kitchen layout.
 - d) What is a bill ?
 - e) What are the principles of food plating ?
 - f) Specify the optimum temperature for storing eggs and dairy products.
 - g) What is SPS ?

SECTION – B

- Answer **any three** questions. Each carries **six** marks. (3×6=18)
- 2. Elaborate on the guidelines to be followed for the storage of dairy products.
 - 3. Elucidate on the importance of HACCP in food industry.
 - 4. Elaborate on the relevance of portion control in a Restaurant kitchen.
 - 5. Explain physical inventory with a format.
 - 6. Write short notes on plate presentation.

P.T.O.



SECTION – C

Answer **any three** questions. **Each** carries **fourteen** marks.

(3×14=42)

7. Explain the following :
 - Production work flow
 - Perishable and semi perishable storage
 - Food cost
 - Rechauffe.
 8. State the reason for forecasting. Describe any one forecasting method.
 9. Explain the principles of purchasing and describe different methods of the same in a 5-star hotel.
 10. Elaborate on the operational and managerial challenges associated with storage of food and beverage in a commercial kitchen.
 11. Discuss various cost control methods in food production management.
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