

Roll No.                     

Total No. of Questions : 09

Total No. of Pages : 02

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-3)

**FOOD & BEVERAGE CONTROLS**

Subject Code : BSHM-305

Paper ID : [C11118]

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.

**SECTION-A**

Q1) Explain the following :

- a) Profit margin
- b) Fixed cost
- c) EOQ
- d) Lead time
- e) Carrying cost
- f) Credit note
- g) Goods received book
- h) Stocktaking
- i) Requisition
- j) LIFO

**SECTION-B**

- Q2) Define food cost. What are various types of cost according to variability?
- Q3) What is the significance of standard purchase specification for purchase of raw ingredients?
- Q4) Write short note on frauds in the receiving department.
- Q5) Explain bin card with the help of a format.
- Q6) How forecasting is done to control production of food?

**SECTION-C**

- Q7) What is standard recipe? Explain various tests used to arrive at standard recipe.
- Q8) What are the factors to be considered while fixing selling price of food items in a restaurant?
- Q9) Explain various types of purchasing used by hotels for procurement of raw material of food items.

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B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-3)  
**FOOD & BEVERAGE SERVICE-III**  
Subject Code : BSHM-302  
Paper ID : [C11115]

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt ANY FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt ANY TWO questions.

**SECTION-A**

**Q1 Answer briefly :**

- a) What do you understand by Sake?
- b) What is Perry? Give example.
- c) Give 4 names of red grapes.
- d) How should a wine label be read?
- e) Enlist 4 brands of international beer with their country.
- f) Briefly tell about wine disease.
- g) Give 4 brand names of wines from USA.
- h) Enlist 4 wine producing region of France.
- i) Write a note on Italian wines.
- j) Write a note on different soils for wine production.

**SECTION-B**

- Q2 Define production process of sparkling wines.
- Q3 Make a 5 course continental menu with wine accompaniments.
- Q4 Explain Aromatised wines with examples.
- Q5 Discuss the wine laws of Germany.
- Q6 Explain the service procedure of white wine.

**SECTION-C**

- Q7 Make a wine classification chart. Explain with example.
- Q8 Describe the production process of Beer. Give examples.
- Q9 Draw and briefly describe 10 equipments associated with wine or wine service.

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Total No. of Questions: 09

Total No. of Pages: 02

B.Sc.(HMCT) (2011 & Onward) (Sem. - 3)  
**FOOD & BEVERAGE CONTROLS**

M Code: 12093

Subject Code: BSHM-305

Paper ID: [C1118]

Time: 3 Hrs.

Max. Marks: 60

**INSTRUCTIONS TO CANDIDATES:**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION A**

1. Answer all questions:

- a) What is Food Costing?
- b) Define Standard Yield.
- c) What do you understand by Carrying Cost?
- d) Define Standing Order Purchasing.
- e) What is Storing Control?
- f) What is Numerical way of rating a supplier?
- g) Define Standard Portion Cost.
- h) What is Transfer Notes?
- i) Define Pricing of Issues.
- j) What is Cashier Summary Sheet?

**SECTION B**

2. Differentiate between Purchase Requisition and Purchase Order.
3. Explain LIFO and FIFO.
4. Briefly discuss Goods Received Book with format?
5. Make a comparison between Open Market Purchase and Tender Purchasing.
6. Explain about the Cash Controls in F & B Outlets.

**SECTION C**

7. Define the term cost control. State the main objective of control and explain its limitations.
8. What is Blind Receiving method? Enumerate routine receiving procedures.
9. Explain about the objective and various methods of Volume Forecasting.

M-12093

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**Total No. of Pages: 02**

**M Code: 12090**

**Subject Code: BSHM-302**

Paper ID: [C1115]

**Time: 3 Hrs.**

**Max. Marks: 60**

**INSTRUCTIONS TO CANDIDATES:**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

## SECTION A

1. Write briefly:
  - a) List four red grapes varieties.
  - b) What is a Solera?
  - c) What is Sake?
  - d) What type of soil is suitable for wine production?
  - e) What are Fortified wines?
  - f) Explain fermentation process in beer.
  - g) Draw the diagram of various glasses that can be used to drink beer.
  - h) Define an aromatized wine.
  - i) List four Indian Wines.
  - j) What do you understand by noble rot?

## **SECTION B**

2. What are the points to be kept in mind while storing wines?
3. Draw the structure of a grape? List various acids & sugars present in it?
4. Write about the wine laws of France?
5. How is beer served from cans, bottles and beer engines?
6. What is cider and how is it manufactured?

## **SECTION C**

7. List various Provinces of Italy and give two brand names of wines from each province?
8. Make a flow chart to explain the manufacturing process of Lager Beer?
9. Australia as a wine producing region. Explain?



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**Total No. of Pages: 01**

**Time: 3 Hrs.**

**Max. Marks: 60**

1. Section A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. Section B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. Section C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

1.

- Define Wine.
- Define Beer.
- What do you understand by Fortified Wine?
- Describe the term Fermented Beverage.
- What is Lager?
- Name the different types of Ale.
- What is Noble Rot?
- Enlist 4 International brands of Lager along with country.
- Describe Sparkling Wine.
- What is Still Wine?

2. Explain the manufacturing process of Table Wine.
3. Describe Methode Champenoise.
4. Explain Solera System.
5. Describe the various types of Port.
6. Explain the manufacturing process of Beer.

7. Explain the wine laws of Germany.
8. Explain the wine laws of Italy.
9. Describe the importance of the ingredients used in making Beer.