



JW-010-1047002

Seat No. _____

**Fourth Year Bachelor of Hotel And Tourism
Management (Sem. VII) Examination**

October - 2019

**7.2 : Food & Beverage Production Management - II
(New Course)**

Faculty Code : 010

Subject Code : 1047002

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) Question 1, 8, 9 & 10 are compulsory.
 (2) Attempt any FIVE questions from Q. 2 to Q. 7.

**1 Analyze and plot the Items on the menu Engineering 10
Chart :**

| Menu Item | Portions Sold | Selling Price (Rs.) | Food Cost% | Total Sales | Total Food Cost |
|----------------------|---------------|---------------------|------------|-------------|-----------------|
| Veg Franky | 70 | 70 | 40 | Calculate | Calculate |
| Double Decker Burger | 60 | 120 | 40 | Calculate | Calculate |
| Vegetable Submarine | 70 | 80 | 20 | Calculate | Calculate |
| Club Sandwich | 80 | 70 | 30 | Calculate | Calculate |
| | Calculate | | | Calculate | Calculate |

Calculate the following :

- (a) Average Contribution margin/ customer
 - (b) Contribution Margin/ Menu Item
 - (c) Popularity of Each Menu Item
 - (d) Plot on Chart
- 2 What are the aspects that a menu dictates in a Food Service Operation? 6**
- 3 Explain the fundamentals of Menu Engineering and Menu Pricing in brief with relevant examples. 6**

- 4 In a restaurant kitchen what are the control measures that are to be undertaken by the Chef to reduce overhead costs and increase profitability? **6**
- 5 Define Aspic and list the uses of Aspic Jelly? List the characteristics and storage measures to be undertaken for Aspic jelly. **6**
- 6 Explain the term Charcuterie? Discuss on the ingredients and their use in the preparation of Charcuterie Products in detail. **6**
- 7 Discuss in detail the Smoking Process used in making Charcuterie products. **6**
- 8 Match the Following : **10×1=10**

| Table - I | | Table - II | |
|------------------|----------------|-------------------|--|
| 1 | Aspic | A | Ground Herbs, Spices & Dry ingredients massaged on meat to give flavor |
| 2 | Nitrite | B | Wood used for Smoking |
| 3 | Robot Coupe | C | Deboned and Stuffed thigh part of chicken |
| 4 | Cellulose | D | Spanish Delicacy Ham |
| 5 | Rub | E | Savoury gelatin made from clarified Stock |
| 6 | Alder | F | Used in preparation of non-edible casing |
| 7 | Vienna Sausage | G | Prevents Botulism |
| 8 | Ballotine | H | Fungus growing below the ground |
| 9 | Serrano | I | Food Processor |
| 10 | Truffle | J | Frankfurter |

9 Write Short Notes on the Following : (Any **Three**) **3×4=12**

- (a) Equipment used in Charcuterie
- (b) Standardized Recipe and its use in commercial kitchen
- (c) Sausages
- (d) Curing
- (e) Constraints in Menu Planning

10 Define the following Terms : (Any **Four**) **4×2=8**

- (a) Confit
 - (b) Mousse
 - (c) Mark Up Pricing Method
 - (d) Mortadella
 - (e) Pate
 - (f) Salami
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