



DU-010-0046002

Seat No. _____

**Third Year Bachelor of Hotel and Tourism
Management (Sem. VI) Examination**

April - 2022

**6.2 : Food & Beverage Production Management-I
(New Course)**

Faculty Code : 010

Subject Code : 0046002

Time : 3 Hours]

[Total Marks : 70

Instruction : Attempt all the questions. The marks are indicated in front of the questions.

1 Match the following:

10×01=10

Table A		Table B	
1	Cash Budget	A	Break Shifts of Employees
2	Pyrolysis	B	Expansion of Plant and machinery
3	Staggered Roster	C	20 lumen per sqft
4	Capital Budget	D	Minimum stock required to run operations
5	FIFO	E	Goods from kitchen getting stolen
6	Vegetables	F	Budget of expected cash receipts and disbursements
7	Kitchen Lighting	G	Document used in Stores Control
8	Par Stock	H	First In First Out
9	Pilferage	I	Biodegradable Waste
10	Bin Card	J	Gasification process of destruction of waste

2 Attempt any four questions from the following: **4×10=40**

- (a) Define Waste? Classify waste? Discuss the initiatives undertaken by hotels to manage waste?
- (b) Define Roster? Explain the benefits and the types of rosters? What are the considerations that a manager should undertake while making a roster?
- (c) Define Budget? What is the purpose of making a budget? Enumerate on the types of budgets and the processes involved in making a kitchen budget?
- (d) Define Control? What is the importance of Control in Kitchen? Elucidate on the various control systems implemented in a hotel kitchen related to procurement of goods in kitchen?
- (e) What is Kitchen Planning and Design? List and explain the influencing factors on kitchen design?

3 Write short notes on any five from the following : **5×4=20**

- (a) List 4 objectives of Storage of food items.
- (b) Zero Based Budgeting
- (c) Characteristics of a budget.
- (d) Staggered vs Flexible rosters and its use in Kitchen department
- (e) Practical challenges of making an indent.
- (f) Objectives of Purchase department.
