



Seat No. \_\_\_\_\_

**HA-010-1206002**

**Third Year B. H. T. M. (Sem. VI) Examination**

**April - 2023**

**Food & Beverage Production Management-I : 6.2**

**Faculty Code : 010**

**Subject Code : 1206002**

Time :  $2\frac{1}{2}$  / Total Marks : 70

Instructions :

- (1) Question 1 and 7 are compulsory.
- (2) Attempt any four questions from Question 2 to Question 6.
- (3) The marks are indicated in front of the questions.

**1** Match the following :

**10**

**Table – A**

- (1) Cash Budget
- (2) Incineration
- (3) Gross Profit
- (4) Distance of Equipment from Walls
- (5) Standard Recipe
- (6) FIFO
- (7) Strategic Planning Budget
- (8) Degradable
- (9) Open Tender
- (10) Duty Roster

**Table – B**

- (A) Long range budget for specific objective
- (B) Scientifically written recipe to produce same quality and quantity
- (C) A method of procurement of goods followed in organizations.
- (D) Budget of expected Cash receipts and disbursements
- (E) Waste control technique that converts waste to safe material.
- (F) The deduction of Sales from Food Cost.
- (G) Allocation of tasks to specific employees to avoid scheduling more staff than required in shift
- (H) Technique used in Store management for Optimum movement of goods.
- (I) 500 mm
- (J) Waste that can be treated

- 2 What is Waste as per Basel Convention ? Enumerate on the impact of waste if not managed properly ? List 5 initiatives undertaken by hotels in managing waste ? Explain 3 methods in detail for managing waste. 10
- 3 What is a Roster ? Explain the benefits and the principles of making a roster. 10
- 4 Define Budget. What is the purpose of making a budget ? Enumerate on the types of budgets ? List the advantages and disadvantages of making a budget. 10
- 5 Define Control. Why is control ensured and followed strictly in a Kitchen ? Explain in detail Standardized Recipe as a control tool in kitchen. 10
- 6 Imagine you are planning to open a QSR. What design concept parameters would you take in planning of the kitchen ? Enumerate on importance of Kitchen design. 10
- 7 Write short notes on any 5 from the following : 5×4=20
- (a) Factors affecting indenting.
  - (b) Factors used in Planning and design of stores.
  - (c) Standard Recipe (Indicate format also).
  - (d) Managerial aspects in designing a roster.
  - (e) Zero Based Budgeting
  - (f) ABC Analysis
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