

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(END SEMESTER EXAMINATION)

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER : VI  
SESSION : SP/2023

SUBJECT: HM310 FOOD PRODUCTION & BAKERY MANAGEMENT

TIME: 3 Hours

FULL MARKS: 50

**INSTRUCTIONS:**

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
  2. Attempt all questions.
  3. The missing data, if any, may be assumed suitably.
  4. Before attempting the question paper, be sure that you have got the correct question paper.
  5. Tables/Data handbook/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Compare the following food service systems - conventional food service system, commissary food service system, ready-prepared food service system, and assembly service system.	[5] 1	4
Q.1(b)	Discuss the most influential aesthetics of menu design.	[5] 1	2
Q.2(a)	Describe the criteria for kitchen equipment Selection.	[5] 2	2
Q.2(b)	What are the two stages of the kitchen layout process? Discuss the 4 concepts of layout for a kitchen plan.	[5] 2	2
Q.3(a)	Differentiate between the following terms with examples: Controllable and Non-controllable Costs, Unit and Total Costs	[5] 3	4
Q.3(b)	Discuss the following monetary terms used in food and beverage operations to express sales - total sales, total sales by category, total sales per server, and total sales per seat	[5] 3	2
Q.4(a)	Discuss the objectives of food & beverage control.	[5] 4	2
Q.4(b)	Contrast the three phases of F & B Control - planning phase, operational phase, and post operational phase.	[5] 4	4
Q.5(a)	Examine the labour cost considerations in relation to food and beverage outlet.	[5] 5	4
Q.5(b)	Discuss performance appraisal and payroll analysis as tools of labour control.	[5] 5	2

::::::02/05/2023::::::M