

Midterm Theory Exam Portion for Semester 6-2021-22

Advance Food Production Operations-II (BHM 351)

1. Product Research and Development
2. Kitchen organization and Allocation of work
3. Yield management
4. Forecasting and Budgeting
5. Food cost control
6. Standards and Quality
7. Chinese cuisine
8. Japanese cuisine
9. Role of ingredients in bread making
10. Bread faults
11. Meringues

Advance F&B Operations-II (BHM 352)

1. FOOD & BEVERAGE STAFF ORGANISATION

- A. Categories of staff
- B. Hierarchy
- C. Job description and specification

2. MANAGING FOOD & BEVERAGE OUTLET

- A. Supervisory skills
- B. Developing efficiency
- C. Standard Operating Procedure

3. BAR OPERATIONS

- A. Types of Bar
 - Cocktail
 - Dispense
- B. Area of Bar
- C. Front Bar
- D. Back Bar
- E. Under Bar
- F. Bar Stock
- G. Bar Control
- H. Bar Staffing
- I. Opening and closing duties

Front Office Management-II (BHM 353)

TIMESHARE & VACATION OWNERSHIP

- Definition and Types of Timeshare options
- Difficulties faced in marketing Timeshare business
- Advantages & Disadvantages of Timeshare business
- Exchange companies - Resort Condominium International, Intervals International
- How to improve the Timeshare / Referral / Condominium concept in India - Government's role / Industry role

Accommodation Management-II (BHM 354)

1. SAFETY AND SECURITY - Safety awareness and accident prevention
2. SAFETY AND SECURITY - Fire safety and fire fighting
3. SAFETY AND SECURITY - Crime prevention and dealing with emergency situation
4. Elements of design / Principles of design
5. Colour and its role in décor –types of colour schemes
6. Windows and window treatment
7. Lighting and lighting fixtures

Food & Beverage Management (BHM 305)

1. Cost & cost concept
2. Sales concept
3. Marginal costing & Break even analysis
4. Standard cost & Variance analysis

Facility Planning (BHM 306)

1. Hotel Design
2. Facilities Planning
3. Project management
4. Planning for physically challenged