

## **SEMESTER -3 (MID-TERM EXAM)**

### **FOOD PRODUCTION THEORY (BHM 201T)**

- 1) Institutional and industrial catering
  - 2) Railway and hospital catering
  - 3) Airline and sea catering
  - 4) Origin of Indian cuisine
  - 5) Punjabi cuisine
  - 6) Kashmiri cuisine
  - 7) Food transportation equipments
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### **FOOD & BEVERAGE THEORY (BHM 202T)**

Classification of alcoholic beverages  
Classification of wines  
Wine production  
Factors affecting quality of wine  
Distillation  
Vodka  
Gin  
Rum

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### **FRONT OFFICE OPERATIONS (BHM 203T)**

Front office Accounting  
Front office Cashiering  
Control of cash and credit  
Check out & Settlement

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### **ACCOMMODATION OPERATIONS (BHM 204T)**

1. Linen Room
2. Laundry
3. Flower Arrangement

#### 4. Uniform Room

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### **F & B CONTROLS (BHM 205)**

#### 1. FOOD COST CONTROL

- a. Objectives, advantages & limitations of cost control
- b. Different types of cost
- c. Stages of cycle of control
- d. Methodology of cost control

#### 2. PURCHASING CONTROL

- a. Aims of purchasing policy
  - b. Job description of Purchase Manager
  - c. Methods of food purchasing
  - d. Standard purchase specification
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### **HOTEL ACCOUNTANCY (BHM 206)**

1. Statement of Income
  2. Balance Sheet
  3. Auditing – Meaning, Types, distinguish between Internal Auditions and Statutory Audit.
  4. Internal Control.
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### **FOOD SAFETY & QUALITY (BHM 207)**

- Chapter 1 - Introduction to Food Safety  
Chapter 2 -Microorganisms in food and Conditions required for bacterial growth  
Chapter 3 -Food Spoilage and Preservation  
Chapter 6 - Food Additives  
Chapter 7 -Food Contaminants
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