

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHMCT(N)/SEM-3/HM-306/2012-13**

**2012**

**FOOD & BEVERAGE CONTROL & MANAGEMENT**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

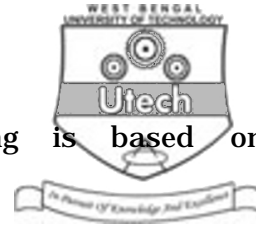
*Candidates are required to give their answers in their own words as far as practicable.*

**GROUP - A**

**( Objective Type Questions )**

1. A) Fill in the Blanks : 10 × 1 = 10
- a) The primary sales tool in most restaurant is the .....
  - b) Two basic components of the daily food cost .....
  - c) As business volume increases variable cost .....
  - d) An opening budget is usually prepared using .....
- B) State *True* or *False* :
- e) Commercial catering suffers from a high degree of sales instability.
  - f) Volume forecasting is an important device to counter the challenge of unpredictability of sales.

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- g) concept of menu engineering is based on popularity & profitability.
- h) Commercial hotels use cyclic menu more often than resort hotels.
- i) Profit levels hardly depend on the sales volume achieved by *F & B* outlets.
- j) The primary sales tool in most restaurants is the
- a) Wait staff
  - b) Host or Hostess
  - c) Comment card
  - d) Stars.

**GROUP - B**

**( Short Answer Type Questions )**

Write short notes on any *three* of the following.

3 × 5 = 15

2. Material Management.
3. Master Budget.
4. Payroll Analysis.
5. Standard purchase specifications.
6. Perpetual inventory.

**GROUP - C**

**( Long Answer Type Questions )**

Answer any *three* of the following. 3 × 15 = 45

7. Explain the role of *F & B* management in Function catering.
8. Describe the steps involved in preparing an operating budget.

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9. Explain cost-volume-profit relationship in F & B outlets. Also explain break-even-analysis in this context. 5 + 10
10. What are the factors which are considered while deciding the staffing level of any F & B outlet ? Plan the staffing level & prepare a duty roster for a 100 cover Indian Restaurant in a 5 star hotel serving only lunch & Dinner. 8 + 7
11. Explain Menu Engineering in detail. How it helps in improving sales & profit. 12 + 3

