<i>Name</i> :	
Roll No. :	An Planning (V Knowledge 2nd Excellent

Invigilator's Signature :

CS/BHMCT(NEW)/SEM-3/HM-306/2009-10 2009

FOOD & BEVERAGE CONTROLS & 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. Answer any *ten* of the following questions : $10 \times 1 = 10$

- A) Fill in the blanks :
 - i) Total sales Cost of maerial =
 - ii) Cost / Sales =
 - iii) Beverage cost / Beverage sales =
- B) State *True* or *False* for the following :
 - iv) Fixed cost do not vary with change in sales volume.
 - v) Cash and carry is an example of market purchasing.
 - vi) Production is preparation of items purchased.

44236

[Turn over

CS/BHMCT(NEW)/SEM-3/HM-306/2009-10

C) Fill in the blank :



- vii) White and sparkling wines are stored at a temperature of $\dots C^{\circ}$.
- D) State *True* or *False* for the following :
 - viii) The perishability of produce is one of the problems in food and beverage control.
- E) Fill in the blanks :
 - ix) Capital budget = Assets + of an establishment.

 - xi) Number of customers served / Number of seats
 =

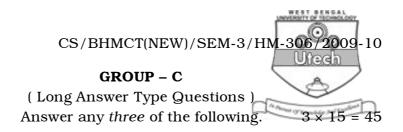
GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

- 2. Define food and beverage control. Write the objective of food and beverage control.
- 3. Define budgeting. What are the objectives of good budgeting.
- 4. Define purchasing. What is standard purchase specification.
- 5. What are the responsibilities and constraints of food and beverage management ?
- 6. Give the menu planning considerations and constraints.

44236



- 7. Discuss in detail about the food and beverage management in hospital catering.
- 8. Discuss the various steps of beverage control found in a large size hotel.
- 9. Write in detail about the objective and responsibility of food and beverage management.
- 10. Discuss about the various frauds in food and beverage control and how to prevent them.
- 11. Discuss in detail, about the food and beverage management in hotels and quality restaurant.

44236

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