



Name : .....

Roll No. : .....

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 material = .....

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.

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C) Fill in the blank :

vii) White and sparkling wines are stored at a temperature of ..... C°.

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.

x) Total covers / Number of days of operation  
= .....

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.

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**GROUP – C**

( Long Answer Type Questions )

Answer any *three* of the following.

3 × 15 = 45

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.

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