



Name :
Roll No. :
Invigilator's Signature :

CS/BHMCT(NEW)/SEM-3/HM-306/2011-12

2011

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
(Multiple Choice Type Questions)**

1. Choose the correct alternatives for the following : $10 \times 1 = 10$

i) Cost that can be changed in the short term is called

- a) Controllable cost b) Unit cost
c) Total cost d) Overhead cost.

ii) The cost of labour is incurred when employees are

- a) hired b) discharged
c) on duty d) off duty.



- iii) Which of the following helps ensure that all food purchased will be of the desired quality for their intended use ?
- a) Quantity standard
 - b) Purchase price
 - c) Standard purchase specification
 - d) Corrective action.
- iv) Which of the following food items should be stored at 34°F to 36°F degrees ?
- a) Frozen peas
 - b) Fresh leg of lamb
 - c) Fresh Beef
 - d) Rye bread.
- v) Which of the following helps ensure that the quantity of any menu item will be the same each time is produced ?
- a) Frequent menu update
 - b) Standard recipe
 - c) Cooking loss test
 - d) Yield factor.
- vi) Which of the following automatically becomes the opening inventory for the next period ?
- a) Beginning inventory for the current period
 - b) Cost of food consumed for the current period
 - c) Food cost per cent for the current period
 - d) Closing inventory for the current period.
- vii) A menu item with high contribution margin & high volume is known as a
- a) Plowhorse
 - b) Star
 - c) Dog
 - d) Puzzle.



- viii) Call brands of liquor are
- a) requested by the name by customers
 - b) always stored on the top self
 - c) sold at lower price
 - d) sold in license state only.
- ix) Unique menu items created to increase sales volume are referred to as
- a) Homogenous product
 - b) Signature items
 - c) Engineered entrees
 - d) Stars.
- x) The primary sales tool in most restaurants is the
- a) Waitstaff
 - b) Host or Hostess
 - c) Comment card
 - d) Menu.

GROUP – B

(Short Answer Type Questions)

Write short notes on any *three* of the following. $3 \times 5 = 15$

2. Franchising
3. Operating Budget
4. Variable Cost
5. Cash & Carry Purchase
6. Store requisition
7. Invoice.



GROUP - C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

8. Explain the importance of the purchasing function in a food control system.
9. What is a standard recipe ? Explain its role in food cost control.
10. What is inventory control ? Explain its aims & importance.
11. Explain the role of F&B management in hospital catering.
12. Budgets be used as control devices in food & beverage operation. Explain.
13. Explain the objectives of menu planning.

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