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Inviailator'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.

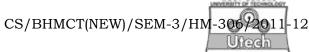
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- iii) Which of the following helps ensure that all food purchased will be of the desired quality for their intended use?
 - a) Quantity standard
 - b) Purchase price
 - c) Standard purchase specification
 - d) Corrective action.
- iv) Which of the 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.

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GROUP - C

(Long Answer Type Questions)

Answer any three of the following.



- 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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