



Name :

Roll No. :

Invigilator's Signature :

CS/BHMCT (NEW)/SEM-3/HM-306/2010-11

2010-11

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 for any *ten* of the following : 10 × 1 = 10

i) = Total Sales – total costs (material + labour + overhead costs). (Fill in blank)

ii) Fixed cost are those that have little direct relationship to the volume of the business. (Write True/False)

iii) Number of customers served/Number of seats = (Cover per hour/Seat turnover/Seat per day).

iv) Equipment, plant and cash are examples of (Operating budget/Capital budget/Master budget).

v) Cash and Carry is an example of Market Purchasing.

(Write True/False)



- vi) FIFO stands for (Fill in blank)
- vii) White and Sparkling wines are stored at a temperature of °C. (Fill in blank)
- viii) Job analysis is the first step in preparing job description. (Write True/False)
- ix) A star is a menu item that produces both high contribution margin and high volume. (Write True/False)
- x) Food cost/Food Sale = (Fill in blank)
- xi) Job specification outlines the qualifications needed to perform a job. (Write True/False)

GROUP – B

(Short Answer Type Questions)

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

2. Define Food & Beverage control. Write the objective and constraints of Food & Beverage control.
3. Define cost. Write in brief about the elements of cost with examples.
4. Define budgeting. Describe in brief the basic stages in the preparation of budgets.
5. What are the responsibilities and constraints of food and beverage management ?
6. Write short notes on the following :
 - a) Menu Engineering
 - b) Job Description.



GROUP – C

(Long Answer Type Questions)

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

7. Discuss in details the food and beverage management in hotel and quality restaurants.
8. Elaborate the various steps of beverage control found in a large size hotel.
9. Write in detail the menu planning objectives, considerations and constraints.
10. Discuss about the various frauds in F & B control and how to prevent them.
11. Elaborate in detail the food and beverage management in industrial catering.

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