



Name :

Roll No. :

Invigilator's Signature :

CS/BHSM/SEM-5/HPM-508/2012-13

2012

FOOD AND BEVERAGE 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) The volume of 1 large peg in India is

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|----------|-----------|
| a) 30 ml | b) 40 ml |
| c) 40 ml | d) 60 ml. |

ii) The raw stores in the hotel uses

- | | |
|---------------|--------------|
| a) Bin Card | b) I-Card |
| c) Stock Card | d) Meat Tag. |

iii) BIN Card is used in

- | | |
|-----------------|-------------------|
| a) Stores | b) Main Kitchen |
| c) Cold Section | d) None of these. |



- iv) Standard Recipe will not give information about.
- a) The cost of ingredients
 - b) Ingredients used
 - c) Calorific value of food per portion
 - d) None of these.
- v) A budget prepared for a period of 1 year is known as
- a) Long term budget
 - b) Short term budget
 - c) Medium term budget
 - d) None of these.
- vi) Cost of raw materials is
- a) Fixed cost
 - b) Variable cost
 - c) Semi-variable cost
 - d) None of these.
- vii) A market where there is only one supplier is known as
- a) Monopolistic market
 - b) Monopoly market
 - c) Perfect competition
 - d) None of these.
- viii) The first step towards cost control is
- a) Controlling
 - b) Costing
 - c) Setting of standards
 - d) None of these.



ix) Objective of food control is

- a) to increase cost b) to prevent wastage
- c) both (a) and (b) d) none of these.

x) Pricing objectives are

- a) Optimum profit
- b) Matching competitors
- c) Satisfactory sales volume
- d) All of these.

GROUP – B

(Short Answer Type Questions)

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

2. What do you mean by Limitation of control ?
3. Discuss the problems of *F & B* Management.
4. Write the definition of budget. Mention at least four points regarding the purpose of budgeting.
5. What are Standardized Recipes ? Explain the method.
6. How does menu act as an in-house marketing tool ?



GROUP – C
(Long Answer Type Questions)

Answer any *three* of the following.

3 × 15 = 45

7. Draw a diagram of importance of purchasing function and explain it.
8. Explain the different phases of *F* and *B* Control system with a neat diagram.
9. Mention the steps for preparing a budget.
10. Why there is a necessity of control for an effective *F* and *B* operation ?
11. Explain control Techniques.

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