	Utech
Name:	
Roll No. :	A Democry's Samulage 2nd Explaint
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
    - 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.

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	a)	The cost of ingredients	3	In Parametrial States State Conference
	b)	Ingredients used		
	c)	Calorific value of food	per p	ortion
	d)	None of these.		
v)	A bu	idget prepared for a per	iod o	f 1 year is known as
	a)	Long term budget		
	b)	Short term budget		
	c)	Medium term budget		
	d)	None of these.		
vi)	Cost	t of raw materials is		
	a)	Fixed cost	b)	Variable cost
	c)	Semi-variable cost	d)	None of these.
vii)	A ma	arket where there is onl	ly on	e supplier is known as
	a)	Monopolistic market	b)	Monopoly market
	c)	Perfect competition	d)	None of these.
viii)	iii) The first step towards cost control is			
	a)	Controlling	b)	Costing
	c)	Setting of standards	d)	None of these.

iv) Standard Recipe will not give information about

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- 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**

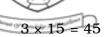
## (Short Answer Type Questions)

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.



- 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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