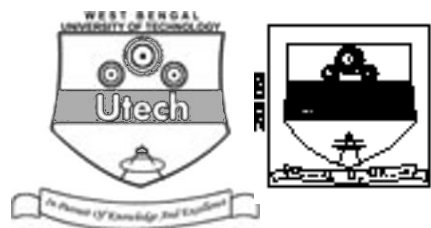


**CS/BHSM (SUPPLE)/SEM-5/HPM-508/09**  
**FOOD & BEVERAGE MANAGEMENT ( SEMESTER - 5 )**



1. ....  
*Signature of Invigilator*

2. ....  
*Signature of the Officer-in-Charge*

**Reg. No.**

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**Roll No. of the Candidate**

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**CS/BHSM (SUPPLE)/SEM-5/HPM-508/09**  
**ENGINEERING & MANAGEMENT EXAMINATIONS, AUGUST – 2009**  
**FOOD & BEVERAGE MANAGEMENT ( SEMESTER - 5 )**

Time : 3 Hours ]

[ Full Marks : 70

**INSTRUCTIONS TO THE CANDIDATES :**

1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
2. a) In **Group – A**, Questions are of Multiple Choice type. You have to write the correct choice in the box provided **against each question**.  
b) For **Groups – B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.
3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
4. Read the instructions given inside carefully before answering.
5. You should not forget to write the corresponding question numbers while answering.
6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
7. **Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
9. Rough work, if necessary is to be done in this booklet only and cross it through.

**No additional sheets are to be used and no loose paper will be provided**

**FOR OFFICE USE / EVALUATION ONLY**

Marks Obtained

	Group – A										Group – B					Group – C					Total Marks	Examiner's Signature
Question Number																						
Marks Obtained																						

.....  
**Head-Examiner/Co-Ordinator/Scrutineer**

**S-54058 (22/08)**



**DO NOT WRITE  
ON THIS PAGE**



**CS/BHSM (SUPPLE)/SEM-5/HPM-508/09**  
**FOOD & BEVERAGE MANAGEMENT**  
**SEMESTER - 5**



Time : 3 Hours ]

[ Full Marks : 70

**GROUP – A****( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

i) Overhead cost includes

- a) all the costs which cannot be directly indifined
- b) the value of all benefits provided to the staff
- c) the value of all benefits provided to the customer
- d) none of these.

ii) Semi-fixed cost is also termed as

- a) semi-variable cost
- b) variable cost
- c) components of cost
- d) none of these.

iii) BEP is defined as

- a) Break-even Point
- b) Break-eventual Point
- c) Break-evangelism Point
- d) none of these.

iv) BEP is based on

- a) fixed cost and selling price
- b) fixed cost and overhead cost
- c) fixed cost and variable cost
- d) none of these.



v) Rate of return pricing is based on the relationship between

- a) net profit and capital investment
- b) management and the customer
- c) net profit and the customer
- d) net profit return and the customer.

vi) The closure of market is the factor that comes under ..... pricing.

- a) environmental factors
- b) political factors
- c) social factors
- d) none of these.

vii) Food cost ratio is dependent upon food cost and

- a) variable price
- b) selling price
- c) total sells
- d) fixed cost.

viii) Health and Safety Acts come under which situation of F & B Management ?

- a) Economical situation
- b) Political situation
- c) Social situation
- d) None of these.

ix) Operating budget is concerned with ..... income and expenditure.

- a) yearly basis
- b) monthly basis
- c) day to day basis
- d) quarterly basis.

x) A refrigerated area for the storage of white and sparkling wine is

- a) 45°F
- b) 50°F
- c) 50°C
- d) none of these.



**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.



3 × 5 = 15

2. Define control. What are the importances of control ?
3. What do you mean by reality of control ?
4. What are the limitations of control ?
5. What is yield percentage ?
6. Briefly discuss the various steps of F & B control.

**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.

3 × 15 = 45

7. What is pricing ? Explain different types of pricing. What is subsidy price ? Explain with example.
8. Define and explain operating budget.
9. Write the job description of F & B controller.
10. What is budget ? Explain the different types of budgets. What are the differences between revenue and expenditure ?
11. Define and explain steps in Planning.

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END