Roll No. ☐☐☐☐☐☐☐☐☐☐☐☐☐   Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2015 Batch) (Sem.–5)

FOOD AND BEVERAGES MANAGEMENT

Subject Code : BSHM-508

M.Code : 70459

Time : 3 Hrs.   Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. **Answer briefly :**

   a) What do you understand by APC?

   b) Explain Monitory Sales concept.

   c) What do you understand by the term physical inventory?

   d) What is Break Even Point? Give formula of its calculation.

   e) List various points one should keep in mind while planning menu in a hotel.

   f) Explain Puzzles and Plow horses as specified in the concept of Menu Engineering.

   g) What is margin of Safety and how is it related to Break even analysis?

   h) What is EOQ and how is it calculated?

   i) What is ullage and what is its importance?

   j) What is Reorder Point?

SECTION-B

2. Explain Menu Engineering concept.

3. What points should be kept in mind while selecting the stock for the beverages in the hotel?

4. Explain the procedure of Cash Control.

5. List common five bar frauds and explain any four of them with suggested corrective measures.

6. What is Variance? Explain Sales Variance.

SECTION-C

7. Define 'Cost'. What are the different types of cost in Food & Beverage Business?

8. Elaborate the common methods of pricing of menus followed in catering industry.

9. Explain Beverage Control cycle. Explain the importance of assigning responsibility for beverage purchasing.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.