Roll No. Total No. of Pages: 02

Total No. of Questions: 09

# B.Sc.(HMCT) (2016 & 2017 Batch) (Sem.-6) FOOD AND BEVERAGE MANAGEMENT

Subject Code: BSHM-608 M.Code: 76240

Time: 3 Hrs. Max. Marks: 60

#### **INSTRUCTIONS TO CANDIDATES:**

- 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**

# Q1. Answer briefly:

- a) Define Standard Portion Size.
- b) Differentiate between cost and costing
- c) What do you understand by the term physical inventory?
- d) What is Margin of safety? Give formula of calculation.
- e) List various constraints of menu planning.
- f) How are Dogs and Stars opposite to each other in the concept of Menu Engineering?
- g) What is Contribution and how is it related to Break even analysis?
- h) Elaborate on the use of POS Machines.
- i) What is Master Budget?
- i) What is Standard cost and how does it help to find Variance?



# **SECTION-B**

- Q2. List the points involved in creating the framework of Budget.
- Q3. What are the various books maintained in beverage Control?
- Q4. Explain monetary sales concept.
- Q5. What is ABC Technique of inventory control? Explain.
- Q6. List various Labour Variances and explain any one such Variance.

# **SECTION-C**

- Q7. Define Cost. Classify cost according to Function, Time and Variability.
- Q8. Why is inventory control important? Explain various Levels of stock maintained for keeping eye on the stock available for use.
- Q9. Bar Frauds are quiet common in the operation of a bar. List various bar frauds and suggest preventive measure you will take as a manager to control them.

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.

**2** M-76240 (S2)-2308