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Roll No						
KOII NO.						

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2015 Batch) (Sem.-5) FOOD AND BEVERAGES MANAGEMENT Subject Code : BSHM-508 Paper ID : [C1163]

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTION TO CANDIDATES :

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. 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

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- a) Controllable Cost
- b) Seat Turnover
- c) Electronic cash Register
- d) Direct Issues
- e) Objective of Purchasing
- f) NCR
- g) Sales Price Variance
- h) Menu Engineering
- i) Daily cost control
- j) Standard Recipe



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SECTION-B

- Q2. Discuss points to be considered while planning a Menu of a restaurant.
- Q3. Write a note on Marginal Cost.
- Q4. What are different types of Bar Fraud practiced in a Hotel?
- Q5. Explain Perpetual Inventory.
- Q6. Discuss the basic approach for recording and controlling F& B Sales.

SECTION-C

- Q7. Discuss Menu Merchandising in details.
- Q8. What are different methods of Inventory Control?
- Q9. Explain in details different types of Cost.