Roll No. $\square$ 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.
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. Write short notes on the following :
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

## 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.

