

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 4th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food & Beverage Management - II
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Classify cost and explain with suitable examples. (10)

Q.2. Discuss in detail the various sales concepts in F&B industry. (10)

Q.3. Explain the types of inventory in detail.
OR
Differentiate between physical and perpetual inventory. (10)

Q.4. List various beverage purchasing procedure followed in leading hotels.
OR
Enlist various bar frauds and how will you control them as a bar manager? (10)

Q.5. Explain in one or two sentences (**any five**):
(a) Cash handling
(b) ECR
(c) NCR
(d) POS
(e) Preset machines
(f) Sales registers (5x2=10)

Q.6. Explain **any two**:
(a) PV ratio
(b) Break-even chart
(c) Variance analysis (2x5=10)

Q.7. Discuss various points to be kept in mind while forecasting budget. (10)

Q.8. Illustrate the various ways of structuring a menu.

OR

List the advantages and disadvantages of menu engineering. (10)

Q.9. Menu is an important marketing tool of any F&B outlet. Elaborate (10)

Q.10. List the importance of MIS in an F&B outlet. (10)
