

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2017-2018

COURSE : 6th Semester of 3-year B.Sc. in H&HA
SUBJECT : Food & Beverage Management
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define cost. Explain the elements of cost with examples.

OR

With the help of a graph diagram, explain the various types of costs.

(10)

Q.2. What is variance analysis? Explain the different variances in food & beverage operations.

(10)

OR

What is budgetary control? Discuss the different budgets prepared in F&B operations.

(2+8=10)

Q.3. What are the primary purposes of establishing beverage purchasing control?

(10)

Q.4. Explain break-even analysis in detail with the help of a graph diagram.

(10)

Q.5. Explain the various methods employed for inventory control in a 5-star hotel.

OR

List the objectives of inventory control. With the help of graph, explain various levels of stock.

(10)

Q.6. Write short notes on **any four**:

- | | | |
|-------------------|---------------------|------------------------|
| (a) Zero budget | (b) ABC technique | (c) Leadership pricing |
| (d) PV ratio | (e) Standard recipe | (f) Marketing |
| (g) Standard cost | (h) Sales mix | |

(4x2 ½ =10)

Q.7. Discuss the various tools of menu merchandising. (10)

Q.8. Define menu engineering. How are menu items categorized on the basis of menu engineering? (4+6=10)

OR

Define MIS. Explain the various reports generated through MIS. (10)

Q.9. Explain in detail the different sales control procedures adopted in a hotel. (10)

Q.10. Fill in the blanks:

- (a) _____ is the place within the hotel where goods are sold or services are rendered.
- (b) Counting each and every item in the stock is called as _____ inventory.
- (c) Emergency stock is also called as _____.
- (d) _____ is referred to as a time gap between date of placing the order and actual delivery.
- (e) Budgets prepared for less than one year are known as _____.
- (f) _____ menu repeats itself periodically, usually on fortnightly basis, followed in hostels.
- (g) Storage temperature for white wines is _____ degree Celsius.
- (h) SPS refers to _____.
- (i) _____ cost that does not change with the volume of sales.
- (j) Essential document required for placing the order with the supplier _____.

(10x1=10)
