

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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 and explain elements of cost. (10)

Q.2. Explain in detail various pricing methods.

OR

How restaurant sale summary sheet helps in controlling and evaluating restaurant sale? Explain.

(10)

Q.3. List and explain major frauds in bar and how they are controlled?

(10)

Q.4. What are the different inventory tools? Explain in detail mini max method.

OR

List the objectives of inventory control. Explain various levels of stocks with format.

(10)

Q.5. Elucidate the methods of beverage control and list the storage records.

(10)

Q.6. Write short notes on **any two** with its format:

- (a) Variance analysis
- (b) Menu Engineering
- (c) Par stock
- (d) Constraints of menu planning

(2x5=10)

Q.7. Explain the importance of break-even analysis for a catering establishment.

(10)

Q.8. Write short notes on **any five**:

- (a) Medium term budget
- (b) Operating budget
- (c) Financial budget
- (d) Master budget
- (e) Current budget
- (f) Program budget
- (g) Zero budget

(5x2=10)

Q.9. With the help of flow chart, how menu items are grouped upon the popularity amongst guest.

OR

Discuss the increase in merchandising value of menu card.

(10)

Q.10. Define MIS and explain its role for a restaurant.

(10)
