

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

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 with examples. (10)

Q.2. Write in detail various pricing methods of menu.

OR

Explain how menu acts as a marketing tool for a restaurant. (10)

Q.3. Explain **any two**:

(a) ABC analysis

(b) EOQ

(c) Margin of safety

(2x5=10)

Q.4. Differentiate between (**any two**):

(a) Perpetual inventory and Physical inventory

(b) Controllable cost and uncontrollable cost

(c) Overhead variance and food cost variance

(2x5=10)

Q.5. List various beverage records maintained in bar.

(10)

Q.6. Explain **any two**:

(a) Cash handling machines

(b) Thefts in sales

(c) POS

(2x5=10)

Q.7. With the help of flow chart, explain how menu engineering is categorized?

(10)

Q.8. Discuss the types of variances in detail.

OR

Define Menu Engineering and list its advantages.

(10)

Q.9. Enlist the types of budget and write its control procedures.

(10)

Q.10. Explain **any five**:

- (a) Cumulative reports
- (b) BEP
- (c) PV Ratio
- (d) Marginal cost
- (e) Ounce system
- (f) MIS
- (g) Bar fraud

(5x2=10)
