SUBJECT CODE: DFB-03 EXAM DATE: 11.04.2018

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## NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA

## **ACADEMIC YEAR 2017-2018**

COURSE : Diploma in Food & Beverage Service

SUBJECT : F & B Control

TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Choose the correct option:
  - (a) Staff meals is an example of:
    - (i) Material/food cost
    - (ii) Labour cost
    - (iii) Overhead cost
    - (iv) None of the above
  - (b) Which of the following is not an example of fixed cost?
    - (i) Depreciation
    - (ii) Interest
    - (iii) Wages
    - (iv) Rent
  - (c) Which of the following phases is included in the process of control?
    - (i) Planning phase
    - (ii) Operating phase
    - (iii) Management phase
    - (iv) All of the above
  - (d) The theory of 'sweet spots' and 'serial position effect' is related to:
    - (i) Menu engineering
    - (ii) Control process
    - (iii) Beverage control
    - (iv) None of the above
  - (e) 'Under pouring' and 'over pouring' are examples of:
    - (i) Kitchen fraud
    - (ii) Bar fraud
    - (iii) Staff training methods
    - (iv) Control systems

(5x1=5)

Q.2.	(a) (c)	in the following cost co Total cost Standard cost Direct cost	oncepts (b) (d)	s in 1-2 lines each: Marginal cost Conversion cost			
	(e)	Direct cost			(5x1=5)		
Q.3.	Briefly	explain the objectives	s of co	ntrol.	(5)		
Q.4.		vould you calculate co		ales ratio? OR			
	Difeily	explain 'cost-benefit	ialio.		(5)		
Q.5.	Expla	in the triplicate K.O.T.	contro	method.	(7)		
Q.6.	Write short note on 'Electronic Cash Register" (ECR) and "P.O.S". (point-of-sale) terminal.						
	torriii	MI.			(7)		
Q.7.	Expla	in the process of 'men	u engir	neering' in details. <b>OR</b>			
	Expla	in the salient features	of 'bev	~	(8)		
Q.8.	Write	detailed note on staff	training	and explain its importance	e. (8)		
	Write	down the following for	mulas	OR to calculate:			
	(a) (b) (c) (d) (e) (f) (g) (h)	Average sales per da Sales mix of a dish Average sales per w Sales per cover per da Average sales per co Average covers per da Seat turnover per da	aiter pe day over pe hour waiter	·	(0,,1-0)		
					(8x1=8)		

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