

ROLL No.....

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

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". What are the different types of cost in Food & Beverage Business?
(10)
- Q.2. What is Break-even analysis? Draw a Break-even chart using a suitable example.
(5+5=10)
- Q.3. Define Menu Engineering. Explain how it helps in deciding the suitability of a menu item on the menu card.
OR
Why is it necessary for the receiving clerk to have a complete set of the establishment's standard purchase specification?
(10)
- Q.4. Distinguish between (**any two**):
(a) Menu planning and Menu merchandising
(b) Perpetual inventory and physical inventory
(c) Actual purchase price method and latest purchase price method
(d) Call brands and pouring brands
(2x5=10)
- Q.5. Explain briefly (**any five**):
(a) Variable cost (b) Portion control
(c) Contribution (d) Fixed cost
(e) Standard costing (f) Bin card
(g) Cyclic menu (h) Contribution margin
(5x2=10)
- Q.6. List **any ten** bar frauds. Explain **two** with suggestion to control it.
OR
What are the primary purposes of establishing beverage purchasing control?
(10)

- Q.7. Write short notes (**any two**):
(a) Par stock
(b) Reorder point
(c) Budgetary control
(d) Menu as marketing tool
(e) Standard cost
(2x5=10)
- Q.8. Explain Menu Merchandising in detail.
(10)
- Q.9. Explain Beverage Control cycle. Explain the importance of assigning responsibility for beverage purchasing.
(10)
- Q.10. What is MIS? Explain the various reports generated through MIS in Food & Beverage business.
(10)

SUBJECT CODE: BHM305

EXAM DATE: 12.05.2015

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ACADEMIC YEAR 2014-2015

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. How can menu be used as a powerful tool to promote sales in F&B Operations?
(10)

OR

- (a) Classify costs based on behavioural dynamics. Explain briefly each type.
(b) Discuss the elements of cost.
(5+5=10)

Q.2. Examine in detail the various fraudulent practices that occur in bar operations.
(10)

Q.3. What is budgetary control? State the steps involved in preparing a budget.
(5+5=10)

OR

Elaborate the common methods of pricing of menus followed in catering industry.
(10)

Q.4. Write short notes (any two):

- (a) MIS
(b) Material variance
(c) POS
(d) Sales summary sheet
(2x5=10)

Q.5. Sales can be expressed in various measures to improve efficiency. Explain in detail the various sales concepts.

OR

What are the methods adopted for purchasing of beverages?
(10)

CODE: FBM/01/MAY/15/NC

Page 1 of 2

SUBJECT CODE: BHM305

EXAM DATE: 12.05.2015

Q.6. Discuss break-even analysis with the help of a neat chart and suitable examples.

OR

With the help of a flow chart, explain the process of beverage control in a star classified hotel.
(10)

Q.7. (a) Define menu engineering.
(b) Illustrate classification of dishes based on menu engineering.
(5+5=10)

Q.8. Explain briefly (any five):
(a) Standard portion size (b) Standard recipe (c) Bin card
(d) Zero budget (e) Sales mix (f) E.C.R.
(g) Contribution
(5x2=10)

Q.9. (a) List the objectives of inventory control.
(b) Compare and contrast the two commonly used methods of inventory control.
(5+5=10)

Q.10. Match the following:

- | | |
|---------------------------------|--------------------------------------|
| (a) Dented can of olives | (i) Breakeven |
| (b) Sizzlers | (ii) Pour brands |
| (c) Semi variable costs | (iii) Budgetary control |
| (d) Low profit, high popularity | (iv) Sales promotion |
| (e) Lead time | (v) Puzzles |
| (f) High profit, low popularity | (vi) Standard purchase specification |
| (g) Happy hour | (vii) Cash cows |
| (h) Cumulative food cost report | (viii) Step costs |
| (i) Cocktails | (ix) Snowball effect |
| (j) Angle of incidence | (x) Credit memo |
- (10x1=10)

CODE: FBM/01/MAY/15/NC

Page 2 of 2

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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ACADEMIC YEAR 2015-2016

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. (10)
- OR
- What is cost behaviour? Explain the different types with suitable examples. (4+6=10)
- Q.2. Explain the procedure in stages for purchasing, receiving and storing beverages. (10)
- OR
- List **five** bar frauds and suggest ways to check them. (10)
- Q.3. How can menu be an effective tool for marketing? List the factors for designing a menu. (10)
- OR
- What is the difference between advertising and merchandising? List **five** tools for merchandising. (5+5=10)
- Q.4. What is variance analysis? Explain the various variances in food service operations. (10)
- OR
- What is budgetary control? What are the different budgets prepared in F&B Operations? (10)
- Q.5. Discuss five sales concepts citing the advantages of each. (10)

- Q.6. What is break-even analysis? What are its uses? Draw an illustration using a suitable example. (2+4+4=10)
- Q.7. Define menu engineering. Explain how the dishes are categorized on the basis of menu engineering. (3+7=10)
- Q.8. List any **five** reports generated in the food service operations and explain the use of each. (10)
- Q.9. Write short notes (**any two**): (2x5=10)
- (a) ABC Analysis
(b) Standard Recipe
(c) Methods of pricing a menu
- Q.10. Briefly explain the following terms (**any five**): (5x2=10)
- (a) Lead time (b) Re-ordering level
(c) Cumulative reports (d) POS
(e) Standard portion (f) Stars
(g) Puzzlers

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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)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT
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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)
