B.Sc.(HMCT) (Sem.–6)
FOOD AND BEVERAGE MANAGEMENT
Subject Code : BSHM-608
M.Code : 76240
Date of Examination : 18-07-22

Time : 3 Hrs.   **Max. Marks : 60**

INSTRUCTIONS TO CANDIDATES :
1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

1. **Write briefly :**

    a) EOQand its calculation.

    b) Master Budget

    c) Pricing of Menu.

    d) Equipments for portion control in bar.

    e) POS- Cash Control

    f) Budgetary control

    g) Standard Recipe

    h) Standard Cost and Costing.

    i) What is non-monetary Sales Concept?

    j) What is physical inventory?

SECTION-B

2. Explain inventory control system used in the bar.

3. ExplainABC Technique of inventory control?

4. List and explain the key factors or the limiting factors of the budget.

5. Write short note on various stock levels of inventory control.

6. List the task performed by the food store keeper.

SECTION-C

7. Why is beverage control important in a hotel Bar? Draw the format of a Beverage Requisition form.

8. What are the elements of cost? Classify cost according to dynamics and explain each of them.

9. Explain the method of Menu Engineering. How is it helpful in evaluating menu?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.