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.

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)