

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : V
SESSION : MO/18**

SUBJECT: HM5023 FOOD & BEVERAGE SERVICE-V

TIME: 3.00 HOURS

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
 2. Candidates may attempt any 5 questions maximum of 60 marks.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) List the factors that are to be considered while planning the children's menu. [2]
Q.1(b) Differentiate sole proprietorship and partnership business. [4]
Q.1(c) Explain the key areas that are to be considered for making the layout of any commercial restaurant. [6]

- Q.2(a) Classify menu based on pricing and explain all of them. [2]
Q.2(b) Differentiate between base price and actual cost method of menu pricing. [4]
Q.2(c) The following table illustrates eight selected items from the menu for an accounting period of two weeks. The total count of main courses chosen for the accounting period is 1600. [6]

| Item Name | Cost Price (INR) | Selling Price (INR) | Item Count |
|----------------------|------------------|---------------------|------------|
| Salad Niçoise | 50 | 150 | 75 |
| Pullet a la Kiev | 120 | 350 | 150 |
| Spaghetti Carbonara | 80 | 250 | 255 |
| BBQ Chicken Wrap | 110 | 320 | 350 |
| Artichoke Ravioli | 100 | 280 | 78 |
| Cedar Roasted Salmon | 140 | 410 | 375 |
| Tiramisu | 80 | 240 | 70 |
| Cheesecake | 70 | 190 | 247 |

Perform menu item, menu mix and four box analysis.

- Q.3(a) Briefly explain monopolistic approach of menu pricing strategy. [2]
Q.3(b) How confirm banquet reservation is made? Explain. [4]
Q.3(c) Mr. Agarwal has booked a banquet hall for the wedding dinner of her daughter. [6]

The details of the function:

No of guests:258, Top table: 18 guests, Number of rows (sprig): 05, Table for the sprig: 5 ft. round table.

Make a table plan for the above-mentioned function and calculate the dimension of the room.

- Q.4(a) How direct material cost is different that indirect material cost? Explain with suitable example. [2]
Q.4(b) Briefly explain four non-monetary terms of expressing sales. [4]
Q.4(c) ABC private Limited Co. sells only single variety of solar panel. Fixed cost of the said company is Rs. 72,00,00,000/-. In the financial year of 2017-18 the company earned Rs.2,00,00,000/- by selling 500 units of solar panel. The variable cost of 500 units of solar panel is Rs.1,60,00,000/-. Calculate the Break Even Point Volume; Break Even Point Value and P/V ratio of ABC Pvt. Ltd Co. [6]

- Q.5(a) List out the advantages and limitations of buffet. [2]
Q.5(b) Classify cost based on variability and explain all of them. [4]
Q.5(c) Broadly explain the factors that are to be considered for buffet planning. [6]

- Q.6(a) Differentiate between cost plus and total supply methods of purchasing. [2]
Q.6(b) What are the objectives of standard purchase specification and standard yield? [4]

- Q.6(c) Inventory records for the month of October, 2018 reveal the following: [6]
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|--|--|
| Opening inventory on the 1st of the month: | 120 cans of prawn cocktail @ Rs. 580/- |
| Purchased on the 7th of the month: | 248 cans of prawn cocktail @ Rs. 585/- |
| Purchased on the 15th of the month: | 350 cans of prawn cocktail @ Rs. 575/- |
| Purchased on the 26th of the month: | 272 cans of prawn cocktail @ Rs. 590/- |
| Purchased on the 28th of the month: | 180 cans of prawn cocktail @ Rs. 582/- |
- A physical inventory on the 31st of the month showed that 195 cans remained in stock. Selling price of prawn cocktail is Rs.2200/- per can.
- Calculate the value of closing stock, food cost and food cost% according FIFO, LIFO, Average weighted price and Latest Purchase Price method.
- Q.7(a) Write down the importance of beverage perpetual inventory ledger in beverage control. [2]
- Q.7(b) Briefly explain any five source of beverage supply. [4]
- Q.7(c) Why food & beverage control tends to be more difficult than the control of materials in many other industries? Explain. [6]

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