

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER : V  
SESSION : MO/19**

**SUBJECT: HM5023 FOOD & BEVERAGE SERVICE-V**

**TIME: 3 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) Differentiate between market driven and demand driven menu pricing approach. [2]  
Q.1(b) What are the objectives of menu planning? [4]  
Q.1(c) The following table illustrates six selected items from the menu for an accounting period of two weeks. [6]

Item Name	Cost Price (INR)	Selling Price (INR)	Item Count
Lobster Thermidor	70	160	90
Crayfish Newburg	60	150	60
Fried Fish	30	80	210
Pomfret Duglere	20	80	150
Chicken Tikka Masala	30	75	420
Chicken Winglet	20	70	600

Perform menu item, menu mix and four box analysis.

- Q.2(a) Define partnership business firm. [2]  
Q.2(b) Identify the factors that are to be considered while selecting the site for a proposed food & beverage outlet. [4]  
Q.2(c) Differentiate between private and public limited company [6]
- Q.3(a) How would you distinguish straight line and free flow buffet? [2]  
Q.3(b) What are the duties and responsibilities of a banquet manager? [4]  
Q.3(c) Mr. Smith has booked 'Highland' banquet hall for the wedding breakfast of her daughter. [6]  
The details of the function:  
Set up style: E-shape or comb; No of guests:165; Top table: 21 guests; Number of sprigs: 04; Table for top table and sprig: 6 ft. rectangular table.  
Make a table plan for the above-mentioned function and calculate the dimension of the room.
- Q.4(a) Differentiate between prime and factory cost. [2]  
Q.4(b) ABC Pvt. Ltd. sells a single variety of product. In 2017-18 financial year, the company has earned Rs. 48,00,000/- by selling 2,40,000 units of products. The company spent Rs. 28,80,000/- on variable cost. Fixed cost of the company is Rs. 56,00,000/-. Calculate the Break-Even Point Volume and Value. [4]  
Q.4(c) What are the elements of cost? Explain all of them. [6]
- Q.5(a) What are the objectives of production planning? [2]  
Q.5(b) Briefly explain 'Total Supply' and 'Cost Plus' methods of purchasing. [4]  
Q.5(c) Inventory records for the month of October'19 reveal the following: [6]  
Selling Price per unit is Rs. 32000/-  
Opening inventory on the 1st of the month: 15 bottles of Glenmorangie @ Rs. 8010/-  
Purchased on the 7th of the month: 22 bottles of Glenmorangie @ Rs. 8030/-  
Purchased on the 15th of the month: 24 bottles of Glenmorangie @ Rs.7990/-  
Purchased on the 26th of the month: 15 bottles of Glenmorangie @ Rs. 7995/-  
A physical inventory on the 31st of the month showed that 20 bottles remained in stock.  
Calculate the value of closing stock, beverage cost and beverage cost% according to FIFO, LIFO, Average weighted price and Latest Purchase Price method.

- Q.6(a) What are the objectives of food & beverage control? [2]  
Q.6(b) Which factors are to be considered while purchasing the raw materials? Explain all of them. [4]  
Q.6(c) "Food & beverage control tends to be more difficult than the control of materials in many other industry". Justify the statement. [6]
- Q.7(a) What is the importance of bin card in beverage control? [2]  
Q.7(b) Classify menu based on scheduling and explain all of them. [4]  
Q.7(c) Broadly explain any five sources of beverage supply. [6]

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