Dr. Babasaheb Ambedkar Open University
Term end Examination July - 2016

Course : **BBAHT**

Subject Code : **BBAHT – 307(Old)** **Max. Marks : 70**

Subject Name : **Food & Beverage Management & cost control**

Duration : **03 Hours**

Date : **Time :**

Section A

Answer the following (any three) **(30)**

1. List minimum 15 different types of catering Establishment and explain any Five in Details.
2. What are the limitations of cost control with respect to purchasing, menu, storing, service and sales?
3. Describe different methods of Controlling Labour Cost.
4. Explain various factors affecting Menu Pricing.
5. Describe the objectives and principles of Food and Beverage Control.

Section B

Answer the following (any four) **(20)**

1. Note down the duties and responsibilities of Food and Beverage Manager.
2. Write short note on Cost Controlling
3. Write Short note on Subsidy Pricing
4. What are the points to be consider while purchasing Beverages?
5. Draw and Explain Bin Card.
6. Explain Profit Volume Ratio.

.

SAMPLE QUESTION PAPER

Section C

A. MCQ (2x5) **(10)**

1. _____ is also known as Jambon.
   a. Bacon
   b. Chicken
   c. Ham
   d. Egg

2. Rechaiffe term is used for _____
   a. Overheated dish
   b. Over cooked dish
   c. Un cooked dish
   d. Re- heated dish

3. Thin outer skin of oranges and lemons are called _____
   a. Wedges
   b. Slice
   c. Zest
   d. Sole

4. Galcon is term used for_____
   a. Salt
   b. Water
   c. Ice cubes
   d. Spices

5. Menthe is term used for_____
   a. Whiting
   b. Soup
   c. Mint
   d. Merlan

B. Match the following (2x5) **(10)**

1. Eau – flounder
2. Flet – toast
3. King a la – bread roll
4. Pain grille – water
5. Petit Pain – diced chicken in cream sauce

SAMPLE QUESTION PAPER