



**SECTION - B (25 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 5 = 25)

11. a. Describe the functional areas of F & B Service.  
(Or)  
b. Sketch the key components of Business plan.
12. a. Summarize the factors influencing purchasing of Food and beverage operations.  
(Or)  
b. State the records maintained in Stock control.
13. a. Bring out the objectives of menu planning.  
(Or)  
b. Analyze the factors affecting quality.
14. a. Narrate the purpose of Portion control.  
(Or)  
b. Summarize the various control measures of Food and beverage.
15. a. Explain the benefits of Break-even analysis.  
(Or)  
b. How will you classify budget according to the function?

**SECTION -C (40 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 8 = 40)

16. a. Assume the duties and responsibilities of Restaurant Manager.  
(Or)  
b. Discuss the steps involved in feasibility study process.
17. a. Examine the purchasing process of f & B service department.  
(Or)  
b. Discuss the objectives of Inventory taking.
18. a. Enumerate the objectives of Menu planning.  
(Or)  
b. Highlight the factors affecting Menu planning.
19. a. Point out the objectives of Standard recipe.  
(Or)  
b. Elucidate the Food and Beverage control cycle.
20. a. Justify the essentials of Control system.  
(Or)  
b. Discover the fundamental principles of Budgeting.

Z-Z-Z

END