

# QUESTIONNAIRE

- Q.1. Define cost and explain elements of cost.
- Q.2. How the restaurant sales summary sheet helps in controlling and evaluating restaurant sales?
- Q.3. List and explain major frauds in a bar and how they are controlled?
- Q.4. What are the different inventory tools? Explain in detail the minimax method.
- Q.5. List the objectives of inventory control. Explain various levels of stocks.
- Q.6. Elucidate the methods of beverage control and list the storage records.
- Q.7. Write short notes
- (a) Variance analysis
  - (b) Menu Engineering
  - (c) Par stock
  - (d) Constraints of menu planning
- Q.8. Explain the importance of break-even analysis for a catering establishment.
- Q.9. With the help of the flow chart, how menu items are grouped upon the popularity amongst guests.
- Q.10. Discuss the increase in the merchandising value of the menu card.
- Q.11. Define MIS and explain its role for a restaurant.
- Q.12. How can a menu be used as a powerful tool to promote sales in F&B Operations?
- Q.13. Discuss the elements of cost
- Q.14. What is budgetary control? State the steps involved in preparing a budget.
- Q.15. Elaborate on the common methods of pricing of menus followed in the catering industry.
- Q.16. Sales can be expressed in various measures to improve efficiency. Q.17. Explain in detail the various sales concepts.

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Q.17. What are the methods adopted for purchasing beverages?

Q.18. With the help of a flow chart, explain the process of beverage control in a star classified hotel.

Q.19. Define menu engineering.

Q.20. Illustrate the classification of dishes based on menu engineering.

Q.21. List the objectives of inventory control.

Q.22. Compare and contrast the two commonly used methods of inventory control.

Q.23. What is cost behavior?

Q.24. Explain the procedure in stages for purchasing, receiving and storing beverages.

Q.25. List five bar frauds and suggest ways to check them.

Q.26. What is the difference between advertising and merchandising?

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Q.28. What is budgetary control? What are the different budgets prepared in F&B Operations?

Q.29. Discuss five sales concepts citing the advantages of each.

Q.30. Explain how the dishes are categorized on the basis of menu engineering.

