



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 23/11/2023

Batch and Term: 2023 - 2026 and 3

Total Marks: 25

Time Duration: 2 Hours

Course Name: Food and Beverage controls

Course Code: CAO03

Instructor: Ms. Gauri Patil/ Prof. Irfan S. Mirza

This paper contains 1 page in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



All the questions are compulsory

Q.1. Explain 5 important factors one must consider while planning the restaurant menu. **(05 Marks)**

Q.2. Enlist 5 Major strategies a bar manager can implement to have a better bar control System. **(05 Marks)**

Q.3. Staff turnover rate is a major problem in hotel industry, list and explain 5 major steps manager can take to avoid high turnover rate. **(05 Marks)**

Q.4. You have just been employed as a management trainee by Taj Convention Center, Goa. Analyze the following Menu (Main course) and apply Menu engineering concept to classify the menu items. **(10 Marks)**

Item	Number sold	Menu Mix%	Cost per item	Price per item	Cost %
Catfish lunch	800		80.00	210.00	
Sole meunière	605		120.00	250.00	
Green pepper steak Madagascar	720		95.00	200.00	
Hamburger American style	655		140.00	300.00	
Porthouse steak "Henry IV"	545		75.00	150.00	
Chicken Maryland	965		82.00	160.00	
Grilled chicken American style	1260		92.00	210.00	
Chicken burger	750		60.00	150.00	
Risotto with saffron	460		78.00	150.00	
Spaghetti Napolitaine	1300		80.00	170.00	
Spaghetti Carbonara	900		110.00	220.00	
Spaghetti Bolognese	1450		100.00	190.00	
Total Menu Mix					

Please use the attached menu engineering worksheet.
