



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 22/11/ 2024

Batch and Semester: 2023-2026 & III

Total Marks: 25 Marks

Time Duration: 2 Hours

Course Name: Food and Beverage Controls

Course Code: CAO003

Instructor: Ms. Gauri Patil /I.S Mirza

This paper contains 01 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.



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ANSWER ALL THE QUESTIONS

- Q.1.** Staff turnover is a common challenge in the hotel industry. What are five key actions a manager can take to reduce turnover and keep staff engaged? **(5 Marks)**
- Q.2.** In the process of planning a restaurant menu, what are five key factors you would consider to ensure its success? Provide practical examples of how these factors can be implemented. **(5 Marks)**
- Q.3.** Imagine you are a bar manager facing issues with inventory control, waste, and overall bar performance. What five strategies would you implement to improve the bar control system and ensure better management of resources? Justify each strategy. **(5 Marks)**
- Q.4)** You have just been employed as a management trainee by Dillon's Resort and Spa 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 menuiere		605		120.00	250.00	
Green pepper steak Madagasskar		720		95.00	200.00	
Porthouse steak "Henry IV"		655		140.00	300.00	
Hamburger American style		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 Bolognaise		1450		100.00	190.00	
Total Menu Mix						

Please use the attached menu engineering worksheet.

