

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : 4<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
2<sup>nd</sup> Year of 3-year B.Sc. in H&HA  
SUBJECT : Food & Beverage Controls  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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- Q.1. (a) Define F&B cost control.  
(b) Explain the objectives of Food & Beverage Control.  
(c) Explain the application of F&B Control. (2+4+4=10)

**OR**

With the help of neat flow chart, explain briefly various stages of control cycle. (10)

- Q.2. Draw the formats (**any two**):  
(a) Bin card (b) Inventory sheet (c) Transfer note (2x5=10)

- Q.3. (a) What is Standard Purchase Specification?  
(b) What are objectives of SPS?  
(c) Draw the Standard Purchase Specification format for roast lamb. (2+2+6=10)

- Q.4. Explain in detail the job description of F&B controller in hotels. (10)

- Q.5. What do you understand by Inventory? Explain different methods of inventory.

**OR**

How would you ensure production control? Discuss various production control methods. (10)

- Q.6. Write short notes (**any two**):  
(a) Cashier's Sales Summary (b) FIFO & LIFO  
(c) RST (Rate Stock Turnover) (d) Blind Receiving (2x5=10)

Q.7. Explain in detail the receiving procedure for Food & Beverage products in a hotel.  
List various equipment used in receiving department.

(6+4=10)

Q.8. What are the various methods used for pricing menu?

**OR**

What do you understand by volume forecasting and its objectives & methods?

(10)

Q.9. Write a line or two on the following:

- (a) E.O.Q.            (b) Bin card            (c) Standard recipe  
(d) Lead time        (e) Goods direct

(5x2=10)

Q.10. **A State whether True or False:**

- (i) Purchasing is one of the important functions in order to complete the control cycle.  
(ii) Mark up Pricing is also expressed  $\text{Total Cost} + \text{Desired Profit} = \text{Selling Price}$ .  
(iii) Food served Complementary to the guests usually charged to labour cost.  
(iv) The regular and surprise stock taking is must for an effective control.  
(v) Breakage due to negligence in transferring will not be charged to the responsible person.

**B Match the following:**

- |                        |                                      |
|------------------------|--------------------------------------|
| (i) Meat tag           | (a) Goods received                   |
| (ii) Credit note       | (b) Internal control                 |
| (iii) Transfer notes   | (c) Major equipment                  |
| (iv) Fork truck        | (d) Expensive items                  |
| (v) Division of duties | (e) Department to another department |

(5+5=10)

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