

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE	:	4 th Semester of 3-year B.Sc. in H&HA	
SUBJECT	:	Food & Beverage Controls	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What do you mean by cost control? Discuss the objectives of cost control and state its limitation. (3+7=10)

Q.2. Draws the formats of the following (**any four**): (4x2 ½ =10)

- (a) Goods Received Book
- (b) Meat Tag
- (c) Cashier's sales summary sheet
- (d) Purchase order
- (e) Bin card

Q.3. What is Blind receiving? Enumerate routine receiving procedure followed in hotel industry. (2+8=10)

OR

Explain atleast four documents used in the receiving stage. (4x2 ½ =10)

Q.4. What do you mean by inventory control? State its objectives and discuss various inventory control methods.

OR

What is pricing of issues? Discuss various methods used for pricing of issues. (3+7=10)

Q.5. How would you ensure production control? Explain different production control methods.

OR

What are the objectives of purchasing controls? Briefly explain various methods of purchasing. (3+7=10)

Q.6. Write short notes on **any two**:

- (a) Store Room Requisition
- (b) Portion Control
- (c) Selection of Supplier
- (d) Frauds in Receiving

(2x5=10)

Q.7. What is a standard recipe? Discuss how a standard recipe help in cost control.

(3+7=10)

Q.8. Explain in detail the job description of a purchase manager of a four star hotel.

OR

Revenue control plays an important role in control process. Justify the statement.

(10)

Q.9. What is the reason for preparing a standard purchase specification? Draw a standard purchase specification for Tandoori Chicken.

(3+7=10)

Q.10. **A** Match the following:

Meat Tag	Thorough inspection of raw material
Volume forecasting	Cost of raw material
Cashier's Sales summer receipt	Expensive items
Stores ledger	Revenue control
Blind receiving	Production control

B Fill in the blanks:

- (i) Transfer of raw materials within different kitchens of a hotel is done through a document called _____.
- (ii) The formula for calculating Economic Order Quantity is _____.
- (iii) Staff meal is _____ cost to the organization.
- (iv) Standard purchase specification is prepared by _____ of the hotel.
- (v) The time gap between ordering and receiving of raw material is called _____.

(5+5=10)
