

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

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

(Marks allotted to each question are given in brackets)

Q.1. What do you mean by cost? Discuss the various elements of cost. Differentiate between variable and semi-variable cost.

OR

Define control. Explain the aims and objectives of control. State the characteristic of an effective control system

(1+6+3=10)

Q.2. What is purchasing? Briefly explain the various methods of purchasing used in catering industry.

(2+8=10)

OR

Prepare the job description of a purchase manager of a five-star hotel.

(10)

Q.3. Explain the objectives of receiving. Distinguish between blind receiving and routine receiving procedure.

OR

What do you mean by pricing of commodities? Discuss the various methods used for pricing of commodities.

(3+7=10)

Q.4. Draw the standard formats for the following (**any four**):

- | | |
|-------------------------|-----------------------------------|
| (a) Delivery notes | (b) Cashier's sales summary sheet |
| (c) Goods received book | (d) Transfer notes |
| (e) Bin card | |

(4x 2 ½ =10)

Q.5. What do you mean by inventory control? Explain various methods of inventory control.

OR

What is standard yield? Explain the process of yield testing.

(3+7=10)

- Q.6. Distinguish between (**any two**):
- (a) Purchase order and purchase requisition
 - (b) Ordering cost and carrying cost
 - (c) Perpetual inventory control and physical inventory control
- (2x5=10)
- Q.7. Write short notes (**any two**):
- (a) Economic order quantity
 - (b) Limitations of control
 - (c) Meat tag
- (2x5=10)
- Q.8. State the reasons for preparing a standard purchase specification. Prepare a standard purchase specification for tandoori chicken.
- (3+7=10)
- Q.9. Standard recipe plays an important role in maintaining food cost. Justify the statement.
- (10)
- Q.10 **A** State True or False:
- (i) Staff meal is included in the food cost.
 - (ii) Standard purchase specification is prepared by the General Manager of a hotel.
 - (iii) Lead time is the time gap between ordering and receiving of a raw material.
 - (iv) Bin card reflects the quantity and value of an ingredient held in stock at any given time.
 - (v) Request for credit memo is issued when a hotel wants to make credit purchases.
- B** Match the following:
- | | |
|------------------------------|-------------------------------------|
| (i) Stores ledger | (a) Rotation of stocks |
| (ii) Milk | (b) Portion control |
| (iii) Rate of stock turnover | (c) Standing order |
| (iv) ABC analysis | (d) Cost of raw material |
| (v) Soup plate | (e) Differential treatment of stock |
- (5+5=10)
