

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2017-2018**

COURSE : 4<sup>th</sup> Semester 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. Define the elements of cost and distinguish between fixed, variable and semi-variable cost with examples.

**OR**

What do you mean by pricing of issues? Explain the various methods used for pricing of issues in hotels.

(3+7=10)

Q.2. Inventory control plays an important role in cost reduction. Justify the statement and discuss the various inventory control techniques used in catering industry.

**OR**

List and explain different documents used in the receiving department.

(10)

Q.3. What is production control? Discuss the various stages of production control.

**OR**

Prepare a job description of a purchase manager of a four-star hotel.

(10)

Q.4. (a) List the characteristic of an ideal dry storage area.

(b) Explain the objectives of a control system.

**OR**

What is Economic Order Quantity? Calculate the Economic Order Quantity from the following information:

(i) Consumption of raw material per annum	-	10000 kg.
(ii) Ordering cost per order	-	Rs.50/-
(iii) Cost per Kg of raw material	-	Rs. 2/-
(iv) Storage cost	-	8%

(5+5=10)

Q.5. Explain the following (**any four**):

- |                       |                     |
|-----------------------|---------------------|
| (a) Overheads         | (b) Reorder level   |
| (c) Phases of control | (d) Revenue control |
| (e) Bin card          |                     |

(4x2 ½ =10)

Q.6. Draw the formats (**any four**):

- |                                   |              |
|-----------------------------------|--------------|
| (a) Goods received book           | (b) Meat tag |
| (c) Cashier's sales summary sheet | (d) Invoice  |
| (e) KOT                           |              |

(4x2 ½ =10)

Q.7. Differentiate between **any two**:

- (a) Ordering cost and carrying cost
- (b) Purchase requisition and purchase order
- (c) Blind receiving and routine receiving

(2x5=10)

Q.8. Write short notes on **any two**:

- (a) Obstacles of control
- (b) Supplier rating
- (c) Production planning

(2x5=10)

Q.9. Enumerate the reasons for preparing a standard purchase specification and prepare a standard purchase specification for grilled chicken.

(4+6=10)

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

- |                  |                             |
|------------------|-----------------------------|
| (i) Meat tag     | (a) Inventory control       |
| (ii) Overheads   | (b) Should sink in water    |
| (iii) Egg        | (c) Supplier                |
| (iv) Invoice     | (d) Indirect labour cost    |
| (v) ABC analysis | (e) Costly perishable items |

**B** Fill in the blanks:

- (i) \_\_\_\_\_ is a concise description of quality, size, weight etc. of a particular item.
- (ii) \_\_\_\_\_ is the usable part of a product after initial trimming and preparation.
- (iii) \_\_\_\_\_ shows the entire material received to an organisation on a particular day.
- (iv) \_\_\_\_\_ is used to track the movement of costly perishable items.
- (v) Food cost is a \_\_\_\_\_ type of cost.

(5+5=10)

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