

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

COURSE : 4th 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. Write in detail the methodology and phases of cost control. (10)

OR

What do you mean by Food Cost? Write in detail the advantages of food cost control. (5+5=10)

Q.2. For a hotel purchase manager, what factors are important, when appointing a F&B supplier?

OR

What are the different methods of purchasing practiced by hotels? Draw the format for purchase order. (5+5=10)

Q.3. What is the importance of internal control? Write in detail various types of internal control. (5+5=10)

OR

What do you mean by fraud? What are the major types of fraud experienced in receiving department? Explain. (2+5+3=10)

Q.4. Explain briefly the following (**any five**):

- | | | |
|--------------------|--------------------|-----------------------------|
| (a) Bin card | (b) Meat tag | (c) Re-order level |
| (d) Standard yield | (e) Transfer notes | (f) Economic order quantity |
- (5x2=10)

Q.5. List the numerous equipment required by the receiving department as a control measure.

OR

What are the different ways that stocks can be valued in a food and beverage service operation? (10)

Q.6. What is meant by SPS? Define the objectives of SPS and draw the format of SPS for tiger prawn. (10)

Q.7. Draw the formats for the following:

- | | |
|-------------------------|-----------------------------------|
| (i) Goods received book | (ii) Cashiers sales summary sheet |
| (iii) Credit note | (iv) Inventory sheet |
| (v) Delivery note | |
- (5x2=10)

Q.8. How does storing play a major role in controlling process? Explain the importance of "place for everything and everything in place". (10)

Q.9. Explain in detail the receiving procedure for Food & Beverage products in a hotel. Write in detail the numerous modes or receiving payment. (10)

Q.10. **A** Indicate recommended temperature ranges for fresh food refrigerated storage for the following: (**any five**)

- (i) Dairy products
- (ii) Fish & Shellfish
- (iii) Frozen foods
- (iv) Meat & Fowl
- (v) Fruits (except bananas) vegetables and most other perishable products
- (vi) Maximum acceptable temperature for storage of all perishable foods

B Match the following:

(i) Meat tag	(a) Cost of raw materials
(ii) Volume forecasting	(b) Through inspection of raw material
(iii) Cashier's sales summary receipt	(c) Expensive items
(iv) Stores ledger	(d) Revenue control
(v) Blind receiving	(e) Production control

(5+5=10)
