

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2016-2017**

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. (a) Define and explain the objectives of F&B Control.  
(b) Explain blind receiving in detail. (5+5=10)

Q.2. What are the different methods of purchasing? Draw the format of a purchase order. (10)

Q.3. Explain in detail the job description of Food & Beverage controller in hotels. (10)

Q.4. (a) Explain Standard Purchase Specification and its objectives.  
(b) List various equipment required for efficient receiving of goods. (5+5=10)

Q.5. List the objectives of stock taking and explain the different methods of stock taking.

**OR**

Explain various methods used for fixing selling price. (10)

Q.6. Draw the format of **any two**:  
(a) Meat Tag (b) Transfer note  
(c) Bin Card (d) Cashier sales summary sheet (2x5=10)

Q.7. What are the objectives and methods of volume forecasting?  
**OR**  
Explain various production control stages/methods. (10)

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

- (a) Ordering and carrying cost
- (b) Supplier rating system
- (c) Standard yield
- (d) Pest control

(2x5=10)

Q.9. "Standard recipe plays an important role in maintaining standard portion size and thus controls cost". Justify the statement.

(10)

Q.10. Define the following terms in one or two lines:

- (a) Seat turn over
- (b) Credit memorandum
- (c) Ullage book
- (d) Lead time
- (e) Invoice
- (f) Perpetual inventory
- (g) Par stock
- (h) APC
- (i) HACCP
- (j) EOQ

(10x1=10)

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