

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA**ACADEMIC YEAR – 2013-2014**

COURSE : 3rd 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. (a) What do you understand by Standard Purchase Specification?
(b) What are its advantages and disadvantages?
OR
(a) Explain the importance of purchasing in F&B Control.
(b) Enlist the duties and responsibilities of a Purchase Manager. (5+5=10)
- Q.2. (a) List the **seven** main buying methods that may be used for purchasing foods.
(b) What are the advantages of buying through cash and carry? (5+5=10)
- Q.3. (a) Receiving is an important part of control cycle. Elaborate.
(b) What are the main objectives of receiving control? (5+5=10)
- Q.4. Write short notes on (**any two**):
(a) Economic order quantity
(b) Procedures in the receiving department
(c) Objectives of portion control
(d) Standard recipe (2x5=10)
- Q.5. Draw the formats (**any two**):
(a) Restaurant check
(b) Bin cards
(c) Requisition slip
(d) Physical inventory sheet (2x5=10)
- Q.6. List **five** equipment of portion control with their uses. (10)

- Q.7. (a) What are the objectives of storing control?
(b) List the important points of care and maintenance of stores.

OR

- (a) What are the documents prepared in receiving control?
(b) What are the various receiving methods used in the receiving control?
(5+5=10)

- Q.8. (a) What are the various pricing methods used for the pricing of menu items?
(b) What are the factors to be considered while fixing the selling price?
(6+4=10)

- Q.9. (a) What do you understand by Standard Portion Cost?
(b) What are the various methods for the calculation of standard portion cost?
(5+5=10)

- Q.10. (a) Fill in the blanks:
(i) The analysis of cost includes departmental F&B cost, portion cost and _____.
(ii) _____ is a concise description of quality, size, weight etc. of a particular food item.
(iii) The _____ is the edible part of the product after preparation and cooking.
(iv) The most widely used method of purchasing by chain operation is _____.
(v) _____ is used for recording the details of all the deliveries of goods.

- (b) Match the following:

- | | |
|------------------------|---------------------------|
| (a) Employee meals | (i) Food cost |
| (b) Delivery schedules | (ii) Subsidized |
| (c) Pilferage | (iii) Lead time |
| (d) Canned products | (iv) Should sink in water |
| (e) Eggs | (v) Longer shelf life |

(5+5=10)
