

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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 control. List various objectives of cost control.

**OR**

List and explain various phases of control cycle.

(10)

Q.2. List various objectives of purchasing control and basic purchase procedure.

(6+4=10)

**OR**

Differentiate between Requisition and Purchase Order. Draw format of each.

(10)

Q.3. Explain EOQ. Give the graphical representation of EOQ.

(10)

**OR**

The annual demand for a product is 6400 units. Cost per unit = Rs.6/-. Ordering cost (per order) = Rs.75/- Carrying cost = 25% of average inventory. Determine the following:

- (i) Economic Order Quantity
- (ii) No. of orders per year
- (iii) Time between two consecutive orders

(4+3+3=10)

Q.4. List and explain various methods of purchasing.

(10)

Q.5. What is meant by SPS? Define the objectives of SPS and make SPS for purchasing lamb.

(10)

Q.6. What are various stock levels maintained in a store? Explain with formulas. (10)

**OR**

Two ingredients A and B are used as follows:

Normal usage 50 units per week each.

Minimum usage 25 units per week each.

Maximum usage 75 units per week each.

Re-order quantity. A:300 units.

B: 500 units.

Re-order period A: 4 to 6 weeks.

B: 2 to 4 weeks.

Calculate for each component:

(a) Re-order level

(b) Minimum level

(c) Maximum level

(d) average stock

(4x 2 ½ =10)

Q.7. Draw the formats and briefly explain the use of **any two** of the following:

(a) Credit Note

(b) Meat tags

(c) Bin card

(2x5=10)

Q.8. Write short notes on **any two** of the following:

(a) Volume forecasting

(b) Blind receiving

(c) Standard yield

(2x5=10)

Q.9. What is Standard Recipe? List its objectives.

(10)

Q.10. Why is a triplicate check system recommended in most of the catering establishments? Draw the format of a KOT and trace its journey from a waiters hand to the controller's hand, highlighting its significance.

(10)

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