

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

COURSE : 3<sup>rd</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. With the help of a neat diagram, explain the functioning of F&B Cycle. (10)

Q.2. Define cost. Write the objectives and advantages of cost control. (3+7=10)

**OR**

What is cost control? Classify and graphically explain different types of cost. (10)

Q.3. Elucidate the reasons for high food cost. (10)

Q.4. Write short notes on **any five**:  
(a) Blind receiving (b) Frauds in receiving department  
(c) Transfer note (d) Standard yield  
(e) Meat Tag (f) Issuing control (5x2=10)

Q.5. Describe the methods of controlling food cost. (10)

**OR**

(a) What are the advantages of SPS?  
(b) Give a standard format of SPS for a particular food ingredient. (5+5=10)

Q.6. (a) State the steps involved in purchase procedure.  
(b) Briefly explain different purchasing methods. (4+6=10)

- Q.7. (a) With the help of flow charts, explain storing procedure.  
 (b) What are the standard facilities of a storeroom in a five star hotel?  
 (5+5=10)

- Q.8. Briefly describe the documents used in receiving department of a hotel with standard format of **any three** of the same.  
 (10)

**OR**

- (a) Differentiate between perpetual and physical stock taking.  
 (b) Explain different stock levels.  
 (4+6=10)

- Q.9. (a) What are the salient factors for effective forecasting?  
 (b) What are the objectives of final volume forecasting?

**OR**

- (a) Explain different approaches for calculation of selling price.  
 (b) Elucidate different pricing policies.  
 (5+5=10)

- Q.10. Match the following:

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|--------------------|---------------------|
| (a) Forecasting    | (i) Supplier        |
| (b) Yield          | (ii) Store room     |
| (c) Receiving      | (iii) Useable meat  |
| (d) Cash and carry | (iv) Net weight     |
| (e) Bin card       | (v) Fixed cost      |
| (f) Dairy products | (vi) DRR            |
| (g) Delivery note  | (vii) Variable cost |
| (h) Butchery test  | (viii) Cash payment |
| (i) Insurance      | (ix) Holidays       |
| (j) Food cost      | (x) Perishables     |

(10x1=10)

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