NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA

ACADEMIC YEAR – 2015-2016

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.   Define control. Explain the objectives of control.
                          OR
(a)   How does storing materials play a major role in controlling process?
(b)   Write the main characteristics of an ideal dry storage area.

                                                          (5+5=10)

Q.2.   With the help of a neat flow chart diagram, explain briefly the various stages of control cycle.

                                                          (10)

Q.3.   (a)   Explain the importance of purchasing in F&B Control.
       (b)   Enlist the duties and responsibilities of a Purchase Manager.

                                                          (5+5=10)

Q.4.   What is Standard Purchase Specification? Draw a format of standard purchase specification for a whole chicken.

                                                          (3+7=10)

Q.5.   Write short notes on (**any four**):
       (a)   Economic Order Quantity
       (b)   Blind receiving
       (c)   FIFO & LIFO
       (d)   Centralized purchasing
       (e)   Ordering cost

                                                          (4x2 ½ =10)

Q.6.   Draw the formats (**any four**):
       (a)   Bin Card   (b)   Invoice   (c)   Delivery notes
       (d)   Transfer notes (e)   Daily receiving book

                                                          (4x2 ½ =10)

Q.7.   How do you select suppliers for a hotel? Write the various methods briefly.

(10)

Q.8.   List **any five** equipment which are used for portion control with their uses.

(10)

Q.9.   **A**   Match the following:

(a)	Employee meals	(i)	Longer self-life
(b)	Invoice	(ii)	Perishable
(c)	Meat tag	(iii)	Subsidized
(d)	Canned products	(iv)	Bill
(e)	Milk	(v)	Description

       B   Fill in the blanks:
            (a)   Staff meals is a _____ cost to the organization.
            (b)   Transfer of raw materials within the kitchen department of a hotel is written as _____.
            (c)   _____ is a concise description of quality, size, and weight of a particular item.
            (d)   The most widely used method of purchasing by chain operation is _____.
            (e)   A clear description of an item to be purchased is called _____.

(5+5=10)

Q.10. What is standard recipe? What are its objectives? Prepare a standard recipe format for a dish.

(2+3+5=10)

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