

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA

**ACADEMIC YEAR – 2016-2017**

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. Define cost. What are the different types of cost that are incurred in hotels?  
**OR**  
Define control. What are the objectives of cost control?  
(2+8=10)
- Q.2. What are the key points to be kept in mind while selecting a supplier for purchasing?  
**OR**  
Enlist and describe the various methods of purchasing used by hotels.  
(10)
- Q.3. (a) What do you understand by Standard Purchase Specification?  
(b) What are the objectives of Standard Purchase Specification?  
(3+7=10)
- Q.4. Describe the different stages that are part of the F&B cycle.  
(10)
- Q.5. Draw the standard format of the following documents (**any two**):  
(a) Purchase Order Form  
(b) Bill / Invoice  
(c) Bin Card  
(d) Inventory Sheet  
(2x5=10)
- Q.6. Elucidate the importance of forecasting during Production Control, in detail.  
**OR**  
What do you understand by the term Standard Yield? What are the objectives of Standard Yield?  
(3+7=10)

Q.7. Describe the following terms (**any four**):

- |                     |                             |
|---------------------|-----------------------------|
| (a) Standard recipe | (b) Blind receiving         |
| (c) Credit Note     | (d) Economic Order Quantity |
| (e) Requisition     | (f) Transfer note           |

(4x2 ½ =10)

Q.8. (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 do you understand by Standard Portion Cost?

(5+5=10)

Q.9. List **any five** equipment that are used for portion control with their uses.

(10)

Q.10. Match the following:

- |                           |                            |
|---------------------------|----------------------------|
| (a) Prawns                | (i) Standing Order         |
| (b) Eggs                  | (ii) Count and Weight      |
| (c) Ladle                 | (iii) Should sink in water |
| (d) Fruits and Vegetables | (iv) Butchery test         |
| (e) Elevated slope        | (v) Non-perishable         |
| (f) Bind card             | (vi) Transportation        |
| (g) Milk                  | (vii) Grade A              |
| (h) Cereals and pulses    | (viii) Receiving area      |
| (i) Carrying cost         | (ix) Portion control       |
| (j) Meat products         | (x) Stores                 |

(10x1=10)

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