

B. Sc. (Hospitality & Hotel Administration) Sem – III (2010 Course) :

SUMMER - 2019

SUBJECT : FOOD AND BEVERAGE CONTROLS

Day : Friday

Time : 02.00 PM To 05.00 PM

Date : 03/05/2019

S-2019-2499

Max. Marks : 80

N. B. :

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q. 1 Attempt **ANY Two** of the following: **(16)**

- a) Define budget and state the objectives of budgetary control.
- b) Explain the services offered by a beverage wholesaler to caterer.
- c) Explain the criteria used for rating a supplier; also explain the numerical rating system.

Q. 2 Attempt **ANY TWO** of the following: **(16)**

- a) Give the importance of :
 - i) Standard portion size
 - ii) Standard recipe
- b) With help of a format explain meat tag and its working.
- c) Explain bar control system used in function and event catering.

Q. 3 Attempt **ANY TWO** of the following: **(16)**

- a) List and explain any four methods of purchasing food.
- b) Give the working of a daily food cost report.
- c) Explain the following records any two:
 - i) Goods Inward book
 - ii) Bin card
 - iii) Breakages and Ullages register

Q. 4 Attempt **ANY TWO** of the following: **(16)**

- a) Explain the perpetual inventory control system.
- b) Describe the duties and responsibilities of a Purchase Manager.
- c) What is SPS? Give its importance and prepare a SPS for purchasing chicken.

Q. 5 Attempt **ANY TWO** of the following: **(16)**

- a) Explain the following:
 - i) Fixed cost
 - ii) Semi variable cost
 - iii) Variable cost
 - iv) Indirect cost
- b) Explain in detail four methods of pricing of issues.
- c) Explain ABC analysis.

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