

B.H.M.C.T. Sem-V (2010 Course) : SUMMER - 2019

SUBJECT: FOOD AND BEVERAGE CONTROL

Day : Friday
Day : 03/05/2019

S-2019-2476

Time : 10.00 AM To 01.00 PM
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 whole saler to a caterer.
- c) List and explain criteria used for rating a supplier.

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

- a) Give the importance of –
(i) Standard portion size (ii) Standard Recipe
- b) With the help of a format explain meat tag and explain 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) Bin card (ii) Ullages and breakages register
(iii) Cellar Inward-book (iv) Empties Return Book

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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