

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – III

(2010 COURSE) : SUMMER - 2018

SUBJECT : FOOD & BEVERAGE CONTROLS

Day : **Saturday**
Date : **28/04/2018**

S-2018-2184

Time : **02.00 PM To 05.00 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 FOUR** of the following: [16]
- a) Briefly state the role of a purchase manger.
 - b) Explain the concept of Perpetual Inventory.
 - c) Describe the role of Food and Beverage Control department in a hotel.
 - d) With a format explain any two records maintained in a cellar.
 - e) Explain EOQ.
- Q.2** Attempt **ANY TWO** of the following: [16]
- a) Explain in detail the procedure for receiving beverages.
 - b) Explain the following:
 - i) Standard Recipe
 - ii) Standard portion size.
 - c) Explain in detail the criteria used for rating a supplier.
- Q.3** Attempt **ANY TWO** of the following: [16]
- a) Explain the concept of ABC analysis.
 - b) List and explain any four methods of pricing of issues.
 - c) With help of a format explain the working of a daily food cost report.
- Q.4** Attempt **ANY TWO** of the following: [16]
- a) Give the procedure for tagging of meat.
 - b) Describe any four methods of purchasing beverages.
 - c) State the objectives of Food and Beverage Control.
- Q.5** Attempt **ANY TWO** of the following: [16]
- a) Define standard purchase specification, state the objective of SPS. Also give as SPS for Pomfret or chicken curry cuts.
 - b) Give the objectives of food cost control and give the essentials of control system.
 - c) Explain volume forecasting and describe the various aid to volume forecasting.

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