

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM –
III (2010 COURSE) : WINTER - 2017
SUBJECT : FOOD AND BEVERAGE CONTROLS**

Day : **Monday**
Date : **20/11/2017**

W-2017-1494

12.30 PM TO 3.30 PM
Time :
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) What is a budget, state the objectives of budgetary control?
 - b) State the services afford by a beverage wholesaler to be caterer.
 - c) Explain suppliers rating in detail.
- Q.2** Answer any **TWO** of the following: (16)
- a) State the importance of
 - i) Standard Recipe
 - ii) Volume forecasting
 - b) Explain banquet and function bar control system.
 - c) Draw a meat tag and explain the procedure for tagging meat.
- Q.3** Answer any **TWO** of the following: (16)
- a) Describe any four methods of purchasing food.
 - b) Explain the following with neat diagram (any two)
 - i) Bin card
 - ii) Goods inward book
 - iii) Returnable containers record
 - c) State the importance of ABC analysis.
- Q.4** Answer any **TWO** of the following: (16)
- a) Define a standard purchase specification. State its importance and prepare a SPS for chicken used for continental cuisine.
 - b) Describe duties and responsibilities of a Purchase Manager.
 - c) Explain 'Daily Food Cost Report' and state its advantages and disadvantages.
- Q.5** Answer any **TWO** of the following: (16)
- a) Describe any four methods of pricing of issues.
 - b) Explain VED analysis in detail
 - c) Define the following:
 - i) Semi variable cost
 - ii) Food cost
 - iii) Variable cost
 - iv) Over heads

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