

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA**ACADEMIC YEAR – 2014-2015**

COURSE : 3rd Semester of 3-year B.Sc. in H&HA
SUBJECT : Food & Beverage Controls
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define cost control. What are the advantages of Food & Beverage control for a hotel?

(4+6=10)

OR

What are the various purposes of cost accounting? Explain different types of costs.

(5+5=10)

Q.2. Draw the purchase cycle. What are the different methods of purchasing in hotels? Discuss each with salient features.

OR

Explain the aims and objectives of purchasing control. What are the duties and responsibilities of Purchase Manager?

(5+5=10)

Q.3. What is Standard Purchase Specification? Draw a standard purchase specification format for roast lamb.

(5+5=10)

Q.4. Explain in detail the job description of F&B Controller.

OR

Explain the different methods and equipment used for Beverage Controls.

(10)

Q.5. What do you understand by Receiving Control? Discuss various procedures for receiving with important features of each.

(5+5=10)

Q.6. Write short notes:

(a) Standard recipe (b) Centralised purchasing system

(5+5=10)

Q.7. Draw the format of the following:

- (a) Credit Note
- (b) Meat tag
- (c) Bin card
- (d) Purchase order

(4x2 ½ =10)

Q.8. Explain the following in short (**any four**):

- (a) Blind receiving
- (b) LIFO and FIFO
- (c) Par stock
- (d) Inventory
- (e) Invoice
- (f) Transfer notes

(4x2 ½ =10)

Q.9. **A** State True or False:

- (a) Food cost remain constant irrespective of the occupancy level in the hotel.
- (b) Standard recipe is a tool of controls.
- (c) Staff meal is a labour cost to the organisation.
- (d) The objective of using portion control is to minimise the cost.
- (e) Storage is one of the important functions into F&B Controls.

B Match the following:

- | | |
|----------------|-------------------|
| (a) Fish | (i) BAR |
| (b) Meat tags | (ii) Bill |
| (c) B.O.T. | (iii) Description |
| (d) Staff meal | (iv) Perishable |
| (e) Invoice | (v) Labour cost |

(5+5=10)

Q.10. Explain beverage control system in a BAR. Draw the format of BAR Inventory Book. (Out of syllabus)
(5+5=10)
