

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

Bachelor of Hotel Management & Catering Technology (Sem.-5)

FOOD & BEVERAGE CONTROLS AND MANAGEMENT

Subject Code : BHMCT509-18

M.Code : 78555

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly :

- 1) Define yield
- 2) Standard recipe
- 3) Perishables food items
- 4) Electronic cash register
- 5) Bin cards
- 6) Ordering cost
- 7) Pilferage
- 8) Meat tags
- 9) Food adulteration
- 10) Inventory

SECTION-B

- 11) Write down the job description of receiving personnel?
- 12) What is the procedure of handling bills and invoices?
- 13) What are the advantages of standard yield and standards purchase specifications?
- 14) What do you understand by perpetual inventory method?
- 15) What are the objectives of inventory control?

SECTION-C

- 16) What are different methods of food purchasing? What do you understand by centralised purchasing?
- 17) Being a store manager, how will you store the food in store room? What measures will you take for security of the store room?
- 18) Why hygiene and cleanliness plays a vital role for the food storage area?



NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student

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Total No. of Questions : 09

BHMCT (Sem.-5)
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Subject Code : BHMCT-509-18

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Date of Examination : 25-11-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. SECTION B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. SECTION C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write short notes on :

- a) Meat tag
- b) Standard yield
- c) Daily receiving book
- d) Transfer notes
- e) Blind receiving
- f) Bin card
- g) Forecasting
- h) Economical order quantity
- i) Invoice
- j) Cash and carry

SECTION-B

2. How does storing materials play a major role in controlling process?
3. Write down the factors to be considered for fixing selling price.
4. Write the main characteristics of an ideal dry storage area.
5. Explain the importance of purchasing in F&B Control.
6. Discuss records maintained in receiving department.

SECTION-C

7. Write note on production control and explain various standards maintained to produce a consistent product.
8. What is Standard Purchase Specification? Draw a format of standard purchase specification for a whole chicken.
9. Define and explain the elements of cost.

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