Q.1. Define control. Explain the objectives of control.  
OR
(a) How does storing materials play a major role in controlling process?  
(b) Write the main characteristics of an ideal dry storage area.  
(5+5=10)

Q.2. With the help of a neat flow chart diagram, explain briefly the various stages of control cycle.  
(10)

Q.3. (a) Explain the importance of purchasing in F&B Control.  
(b) Enlist the duties and responsibilities of a Purchase Manager.  
(5+5=10)

(3+7=10)

Q.5. Write short notes on (any four):  
(a) Economic Order Quantity  
(b) Blind receiving  
(c) FIFO & LIFO  
(d) Centralized purchasing  
(e) Ordering cost  
(4x2 ½ =10)

Q.6. Draw the formats (any four):  
(a) Bin Card  
(b) Invoice  
(c) Delivery notes  
(d) Transfer notes  
(e) Daily receiving book  
(4x2 ½ =10)
Q.7. How do you select suppliers for a hotel? Write the various methods briefly. (10)

Q.8. List any five equipment which are used for portion control with their uses. (10)

Q.9. A Match the following:
   (a) Employee meals   (i) Longer self-life
   (b) Invoice          (ii) Perishable
   (c) Meat tag         (iii) Subsidized
   (d) Canned products  (iv) Bill
   (e) Milk             (v) Description

B Fill in the blanks:
   (a) Staff meals is a _________ cost to the organization.
   (b) Transfer of raw materials within the kitchen department of a hotel is written as _________.
   (c) _________ is a concise description of quality, size, and weight of a particular item.
   (d) The most widely used method of purchasing by chain operation is _________.
   (e) A clear description of an item to be purchased is called _________.

(5+5=10)

Q.10. What is standard recipe? What are its objectives? Prepare a standard recipe format for a dish.

(2+3+5=10)

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