Q.1. (a) What do you understand by Standard Purchase Specification?
(b) What are its advantages and disadvantages?

OR

(a) Explain the importance of purchasing in F&B Control.
(b) Enlist the duties and responsibilities of a Purchase Manager.

(5+5=10)

Q.2. (a) List the seven main buying methods that may be used for purchasing foods.
(b) What are the advantages of buying through cash and carry?

(5+5=10)

Q.3. (a) Receiving is an important part of control cycle. Elaborate.
(b) What are the main objectives of receiving control?

(5+5=10)

Q.4. Write short notes on (any two):
(a) Economic order quantity
(b) Procedures in the receiving department
(c) Objectives of portion control
(d) Standard recipe

(2x5=10)

Q.5. Draw the formats (any two):
(a) Restaurant check
(b) Bin cards
(c) Requisition slip
(d) Physical inventory sheet

(2x5=10)

Q.6. List five equipment of portion control with their uses.

(10)
Q.7.  (a) What are the objectives of storing control?
(b) List the important points of care and maintenance of stores.

OR

(a) What are the documents prepared in receiving control?
(b) What are the various receiving methods used in the receiving control?

(5+5=10)

Q.8.  (a) What are the various pricing methods used for the pricing of menu items?
(b) What are the factors to be considered while fixing the selling price?

(6+4=10)

Q.9.  (a) What do you understand by Standard Portion Cost?
(b) What are the various methods for the calculation of standard portion cost?

(5+5=10)

Q.10. (a) Fill in the blanks:
(i) The analysis of cost includes departmental F&B cost, portion cost and ____________.
(ii) ____________ is a concise description of quality, size, weight etc. of a particular food item.
(iii) The ________ is the edible part of the product after preparation and cooking.
(iv) The most widely used method of purchasing by chain operation is __________.
(v) __________ is used for recording the details of all the deliveries of goods.

(b) Match the following:
(a) Employee meals (i) Food cost
(b) Delivery schedules (ii) Subsidized
(c) Pilferage (iii) Lead time
(d) Canned products (iv) Should sink in water
(e) Eggs (v) Longer shelf life

(5+5=10)

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