

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2017-2018

COURSE : 4<sup>th</sup> 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 the elements of cost and distinguish between fixed, variable and semi-variable cost with examples.

OR

What do you mean by pricing of issues? Explain the various methods used for pricing of issues in hotels.

(3+7=10)

Q.2. Inventory control plays an important role in cost reduction. Justify the statement and discuss the various inventory control techniques used in catering industry.

OR

List and explain different documents used in the receiving department.

(10)

Q.3. What is production control? Discuss the various stages of production control.

OR

Prepare a job description of a purchase manager of a four-star hotel.

(10)

Q.4. (a) List the characteristic of an ideal dry storage area.  
(b) Explain the objectives of a control system.

OR

What is Economic Order Quantity? Calculate the Economic Order Quantity from the following information:

(i) Consumption of raw material per annum	-	10000 kg.
(ii) Ordering cost per order	-	Rs.50/-
(iii) Cost per Kg of raw material	-	Rs. 2/-
(iv) Storage cost	-	8%

(5+5=10)

Q.5. Explain the following (any four):

- |                       |                     |
|-----------------------|---------------------|
| (a) Overheads         | (b) Reorder level   |
| (c) Phases of control | (d) Revenue control |
| (e) Bin card          |                     |

(4x2 ½ =10)

Q.6. Draw the formats (**any four**):

- |                                   |              |
|-----------------------------------|--------------|
| (a) Goods received book           | (b) Meat tag |
| (c) Cashier's sales summary sheet | (d) Invoice  |
| (e) KOT                           |              |

(4x2 ½ =10)

Q.7. Differentiate between **any two**:

- (a) Ordering cost and carrying cost
- (b) Purchase requisition and purchase order
- (c) Blind receiving and routine receiving

(2x5=10)

Q.8. Write short notes on **any two**:

- (a) Obstacles of control
- (b) Supplier rating
- (c) Production planning

(2x5=10)

Q.9. Enumerate the reasons for preparing a standard purchase specification and prepare a standard purchase specification for grilled chicken.

(4+6=10)

Q.10. A Match the following:

- |                  |                             |
|------------------|-----------------------------|
| (i) Meat tag     | (a) Inventory control       |
| (ii) Overheads   | (b) Should sink in water    |
| (iii) Egg        | (c) Supplier                |
| (iv) Invoice     | (d) Indirect labour cost    |
| (v) ABC analysis | (e) Costly perishable items |

B Fill in the blanks:

- (i) \_\_\_\_\_ is a concise description of quality, size, weight etc. of a particular item.
- (ii) \_\_\_\_\_ is the usable part of a product after initial trimming and preparation.
- (iii) \_\_\_\_\_ shows the entire material received to an organisation on a particular day.
- (iv) \_\_\_\_\_ is used to track the movement of costly perishable items.
- (v) Food cost is a \_\_\_\_\_ type of cost.

(5+5=10)

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