

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2013-2014

COURSE : 4<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
2<sup>nd</sup> Year 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. (a) Define F&B cost control.  
(b) Explain the objectives of Food & Beverage Control.  
(c) Explain the application of F&B Control. (2+4+4=10)

OR

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

- Q.2. Draw the formats (any two):  
(a) Bin card (b) Inventory sheet (c) Transfer note (2x5=10)

- Q.3. (a) What is Standard Purchase Specification?  
(b) What are objectives of SPS?  
(c) Draw the Standard Purchase Specification format for roast lamb. (2+2+6=10)

- Q.4. Explain in detail the job description of F&B controller in hotels. (10)

- Q.5. What do you understand by Inventory? Explain different methods of inventory.  
OR  
How would you ensure production control? Discuss various production control methods. (10)

- Q.6. Write short notes (any two):  
(a) Cashier's Sales Summary (b) FIFO & LIFO  
(c) RST (Rate Stock Turnover) (d) Blind Receiving (2x5=10)

- Q.7. Explain in detail the receiving procedure for Food & Beverage products in a hotel.  
List various equipment used in receiving department. (6+4=10)

- Q.8. What are the various methods used for pricing menu?  
OR  
What do you understand by volume forecasting and its objectives & methods? (10)

- Q.9. Write a line or two on the following:  
(a) E.O.Q. (b) Bin card (c) Standard recipe  
(d) Lead time (e) Goods direct (5x2=10)

- Q.10. A **State whether True or False:**  
(i) Purchasing is one of the important functions in order to complete the control cycle.  
(ii) Mark up Pricing is also expressed Total Cost + Desired Profit = Selling Price.  
(iii) Food served Complementary to the guests usually charged to labour cost.  
(iv) The regular and surprise stock taking is must for an effective control.  
(v) Breakage due to negligence in transferring will not be charged to the responsible person.

- B **Match the following:**  
(i) Meat tag (a) Goods received  
(ii) Credit note (b) Internal control  
(iii) Transfer notes (c) Major equipment  
(iv) Fork truck (d) Expensive items  
(v) Division of duties (e) Department to another department (5+5=10)

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ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2014-2015

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 control. List various objectives of cost control.

OR

List and explain various phases of control cycle.

(10)

Q.2. List various objectives of purchasing control and basic purchase procedure.

(6+4=10)

OR

Differentiate between Requisition and Purchase Order. Draw format of each.

(10)

Q.3. Explain EOQ. Give the graphical representation of EOQ.

(10)

OR

The annual demand for a product is 6400 units. Cost per unit = Rs.6/-. Ordering cost (per order) = Rs.75/- Carrying cost = 25% of average inventory. Determine the following:

- (i) Economic Order Quantity
- (ii) No. of orders per year
- (iii) Time between two consecutive orders

(4+3+3=10)

Q.4. List and explain various methods of purchasing.

(10)

Q.5. What is meant by SPS? Define the objectives of SPS and make SPS for purchasing lamb.

(10)

Q.6. What are various stock levels maintained in a store? Explain with formulas.

(10)

OR

Two ingredients A and B are used as follows:

Normal usage 50 units per week each.

Minimum usage 25 units per week each.

Maximum usage 75 units per week each.

Re-order quantity. A:300 units.

B: 500 units.

Re-order period A: 4 to 6 weeks.

B: 2 to 4 weeks.

Calculate for each component:

(a) Re-order level

(b) Minimum level

(c) Maximum level

(d) average stock

(4x 2 ½ =10)

Q.7. Draw the formats and briefly explain the use of **any two** of the following:

(a) Credit Note

(b) Meat tags

(c) Bin card

(2x5=10)

Q.8. Write short notes on **any two** of the following:

(a) Volume forecasting

(b) Blind receiving

(c) Standard yield

(2x5=10)

Q.9. What is Standard Recipe? List its objectives.

(10)

Q.10. Why is a triplicate check system recommended in most of the catering establishments? Draw the format of a KOT and trace its journey from a waiters hand to the controller's hand, highlighting its significance.

(10)

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ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2015-2016

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. What do you mean by cost control? Discuss the objectives of cost control and state its limitation. (3+7=10)

Q.2. Draws the formats of the following (any four):

- (a) Goods Received Book
- (b) Meat Tag
- (c) Cashier's sales summary sheet
- (d) Purchase order
- (e) Bin card

(4x2 ½ =10)

Q.3. What is Blind receiving? Enumerate routine receiving procedure followed in hotel industry. (2+8=10)

OR

Explain atleast four documents used in the receiving stage.

(4x2 ½ =10)

Q.4. What do you mean by inventory control? State its objectives and discuss various inventory control methods.

OR

What is pricing of issues? Discuss various methods used for pricing of issues.

(3+7=10)

Q.5. How would you ensure production control? Explain different production control methods.

OR

What are the objectives of purchasing controls? Briefly explain various methods of purchasing.

(3+7=10)

Q.6. Write short notes on any two:

- (a) Store Room Requisition
- (b) Portion Control
- (c) Selection of Supplier
- (d) Frauds in Receiving

(2x5=10)

Q.7. What is a standard recipe? Discuss how a standard recipe help in cost control. (3+7=10)

Q.8. Explain in detail the job description of a purchase manager of a four star hotel.

OR

Revenue control plays an important role in control process. Justify the statement. (10)

Q.9. What is the reason for preparing a standard purchase specification? Draw a standard purchase specification for Tandoori Chicken. (3+7=10)

Q.10. A Match the following:

Meat Tag	Thorough inspection of raw material
Volume forecasting	Cost of raw material
Cashier's Sales summer receipt	Expensive items
Stores ledger	Revenue control
Blind receiving	Production control

B Fill in the blanks:

- (i) Transfer of raw materials within different kitchens of a hotel is done through a document called \_\_\_\_\_.
- (ii) The formula for calculating Economic Order Quantity is \_\_\_\_\_.
- (iii) Staff meal is \_\_\_\_\_ cost to the organization.
- (iv) Standard purchase specification is prepared by \_\_\_\_\_ of the hotel.
- (v) The time gap between ordering and receiving of raw material is called \_\_\_\_\_.

(5+5=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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ACADEMIC YEAR 2016-2017

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. (a) Define and explain the objectives of F&B Control.  
(b) Explain blind receiving in detail. (5+5=10)
- Q.2. What are the different methods of purchasing? Draw the format of a purchase order. (10)
- Q.3. Explain in detail the job description of Food & Beverage controller in hotels. (10)
- Q.4. (a) Explain Standard Purchase Specification and its objectives.  
(b) List various equipment required for efficient receiving of goods. (5+5=10)
- Q.5. List the objectives of stock taking and explain the different methods of stock taking.  
OR  
Explain various methods used for fixing selling price. (10)
- Q.6. Draw the format of **any two**:  
(a) Meat Tag (b) Transfer note  
(c) Bin Card (d) Cashier sales summary sheet (2x5=10)
- Q.7. What are the objectives and methods of volume forecasting?  
OR  
Explain various production control stages/methods. (10)

- Q.8. What short notes on **any two**:  
(a) Ordering and carrying cost  
(b) Supplier rating system  
(c) Standard yield  
(d) Pest control (2x5=10)
- Q.9. "Standard recipe plays an important role in maintaining standard portion size and thus controls cost". Justify the statement. (10)
- Q.10. Define the following terms in one or two lines:  
(a) Seat turn over  
(b) Credit memorandum  
(c) Ullage book  
(d) Lead time  
(e) Invoice  
(f) Perpetual inventory  
(g) Par stock  
(h) APC  
(i) HACCP  
(j) EOQ (10x1=10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
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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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