

Roll No.

[illegible]

Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality & Catering Management) (Sem.-3)

FOOD AND BEVERAGE CONTROLS

Subject Code : BVHCM307-19

M.Code : 78535

Date of Examination : 21-12-22

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 briefly :

- a) Requisitions
- b) Transfer note
- c) Purchase order form
- d) Electronic cash register
- e) SPS
- f) Credit note
- g) Meat tags
- h) Bin cards
- i) Cashiers sales summary sheet
- j) Quality purchasing

SECTION-B

2. What is a Standard portion size? How is the standard portion cost calculated?
3. What is Cashier's Sales summary sheet? Draw the format and explain.
4. Write down the advantages and disadvantages of Standard Purchase Specification.
5. Explain the job description of Food store room personnel.
6. What do you understand by Production control? Discuss various production control methods.

SECTION-C

7. What is Blind receiving? What are the receiving procedures and controls?
8. Differentiate between Centralized purchasing and Contract purchasing. Explain each with suitable examples.
9. What is Food cost control? Briefly explain objectives and obstacles of food cost control.

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.