

### SECTION-D

**Note :** Long Answer type question. Attempt any two questions. (2x10=20)

Q.25 Define control. Explain the aims and objectives of control. State the characteristics of an effective control system.

Q.26 What is purchasing? Explain the various methods of Purchasing used in the catering industry.

Q.27 What is production control? Discuss the various stages of production control.

No. of Printed Pages : 4

DHM-4022

Roll No.....

4th Sem, **Branch :** Hotel Management

**Subject :** Food & Beverage Management

**Time : 3 Hrs.**

**M.M. : 70**

### SECTION-A

**Note :** Multiple choice questions. All questions are compulsory. (7x1=7)

Q.1 Bin card is used for

- a) Meat cuts
- b) Perishable items
- c) Expensive items
- d) Grocery items

Q.2 LIFO stands for

- a) Last in fast out
- b) Last in first out
- c) Last in full out
- d) List in food out

Q.3 FIFO stands for

- a) First in fast out
- b) Fast in fast out
- c) First in first out
- d) Fast in first out

Q.4 F & B department contributes what profit margin

- a) 10-15%
- b) 25-30%
- c) 35-40%
- d) 15-20%

- Q.5 Which is the most significant cost in kitchen.
- a) Maintenance                      b) Uniforms  
c) Utilities                              d) Labour
- Q.6 Which method of purchasing is most suitable for welfare catering
- a) Centralised                          b) Cash and Carry  
c) Cost plus                              d) Blanket purchase
- Q.7 A credit note is issued by
- a) Receiving clerk                      b) Executive Chef  
c) Purchase manager                      d) F&B Controller

### SECTION-B

**Note :** Answer the following questions briefly. All questions are compulsory. (7x1=7)

- Q.8 Blind receiving.
- Q.9 Purchase order.
- Q.10 Overheads.
- Q.11 Variable cost.
- Q.12 Bin card.
- Q.13 Food cost.
- Q.14 Credit memo.

### SECTION-C

**Note :** Short answer type questions. Attempt any six questions out of Ten questions. (6x6=36)

- Q.15 What are fixed costs? Give two examples.
- Q.16 What are the objectives of Food & Beverage Control?
- Q.17 Draw the formats and explain the use of any two of the following-
- a) Credit note                              b) Meat Tag  
c) Bin card
- Q.18 What is standard recipe? List its objectives.
- Q.19 Differentiate between Requisition and Purchase order.
- Q.20 What do you mean by Inventory Control? Explain the various methods of inventory control.
- Q.21 List and explain the different documents that are used in Receiving Department.
- Q.22 What are the different types of stores that are found in a 5 star hotel? Explain the characteristics of a good store.
- Q.23 What is standard yield? Explain the process of yield testing?
- Q.24 What are the job responsibilities of a Purchase Manager?