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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 : 15-12-2023

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) Define Forecasting.
- b) Explain Recipe Standardisation.
- c) Expand UFO.
- d) Define FIFO.
- e) Define Yield.
- f) What is Menu Planning?
- g) Draw Bin Card.
- h) Blind Receiving.
- i) What is standard purchase specification?
- j) Define Production Control.

SECTION-B

2. Define Costing. Write Down objectives of doing cost control.
3. Explain step by step procedure of food control cycle. Also explain objectives of Food control cycle.
4. What are the key points to be kept in mind while selecting a supplier for purchasing?
5. List down the various equipments required for receiving.
6. What do you understand by standard purchase specification?

SECTION-C

7. Write down the job description of Purchase manager.
8. What is Costing define? Define Different types of Costs. What are the objectives & advantages of cost control?
9. What do you understand by term standard yield? What are the aims & objectives of standard yield?

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.