Q.1. Define cost. What are the different types of cost that are incurred in hotels?  
   OR  
   Define control. What are the objectives of cost control?  
   (2+8=10)

Q.2. What are the key points to be kept in mind while selecting a supplier for purchasing?  
   OR  
   Enlist and describe the various methods of purchasing used by hotels.  
   (10)

Q.3. (a) What do you understand by Standard Purchase Specification?  
   (b) What are the objectives of Standard Purchase Specification?  
   (3+7=10)

Q.4. Describe the different stages that are part of the F&B cycle.  
   (10)

Q.5. Draw the standard format of the following documents (any two):  
   (a) Purchase Order Form  
   (b) Bill / Invoice  
   (c) Bin Card  
   (d) Inventory Sheet  
   (2x5=10)

Q.6. Elucidate the importance of forecasting during Production Control, in detail.  
   OR  
   What do you understand by the term Standard Yield? What are the objectives of Standard Yield?  
   (3+7=10)
Q.7. Describe the following terms (any four):
(a) Standard recipe  
(b) Blind receiving  
(c) Credit Note  
(d) Economic Order Quantity  
(e) Requisition  
(f) Transfer note  

(4x2 ½ =10)

Q.8. (a) What are the objectives of storing control?  
(b) List the important points of care and maintenance of stores.  

OR  
(a) What are the documents prepared in receiving control?  
(b) What do you understand by Standard Portion Cost?  

(5+5=10)

Q.9. List any five equipment that are used for portion control with their uses.  

(10)

Q.10. Match the following:
(a) Prawns  
(b) Eggs  
(c) Ladle  
(d) Fruits and Vegetables  
(e) Elevated slope  
(f) Bind card  
(g) Milk  
(h) Cereals and pulses  
(i) Carrying cost  
(j) Meat products  

(i) Standing Order  
(ii) Count and Weight  
(iii) Should sink in water  
(iv) Butchery test  
(v) Non-perishable  
(vi) Transportation  
(vii) Grade A  
(viii) Receiving area  
(ix) Portion control  
(x) Stores  

(10x1=10)

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