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)

(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)