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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD AND BEVERAGE CONTROL
Subject Code : BH-211
M.Code : 14536

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A**1. Write short notes on :**

- a) Physical inventory
- b) Standard yield
- c) Centralized purchase
- d) Debit note
- e) Bin card
- f) IKT
- g) Goods receiving book
- h) Invoice
- i) Stock rotation
- j) Meat tag





SECTION-B

2. Write a note on blind receiving.
3. Write down the factors to be considered for fixing selling price.
4. Write a note on a bar frauds and its prevention.
5. Explain why location and security of storage facility is important.
6. Discuss the importance of standard portion size and equipment used.

SECTION-C

7. Write note on production control and explain various production control methods.
8. List and explain various phases of control cycle.
9. Define and explain the elements of cost.

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.

