

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) Centralised Purchasing
- b) Transfer Note
- c) Requisition
- d) Perishable
- e) LIFO
- f) Carrying Cost
- g) Perpetual Inventory
- h) Open Market Purchasing
- i) Forecasting
- j) Food cost

SECTION-B

2. Write the Job Description of a store room clerk.
3. Draw and explain Cashiers Sales Summary Sheet.
4. What are various sources of supply?
5. What do you understand by Standard Purchase Specification?
6. Describe Sales Control.

SECTION-C

7. What do you understand by Production Control? What are its aims and objectives?
8. What all equipments are required during receiving? Write their uses too.
9. Draw and explain :
 - a) Meat Tag
 - b) Bin Card

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.