

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-3)**

## FOOD & BEVERAGE CONTROLS

**Subject Code : BSHM-305**

**Paper ID : [C1118]**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTION 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 has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.**

## SECTION-A

**Q1) Explain the following :**

- a) Profit margin
- b) Fixed cost
- c) EOQ
- d) Lead time
- e) Carrying cost
- f) Credit note
- g) Goods received book
- h) Stocktaking
- i) Requisition
- j) LIFO

### SECTION-B

- Q2) Define food cost. What are various types of cost according to variability?
- Q3) What is the significance of standard purchase specification for purchase of raw ingredients?
- Q4) Write short note on frauds in the receiving department.
- Q5) Explain bin card with the help of a format.
- Q6) How forecasting is done to control production of food?

### SECTION-C

- Q7) What is standard recipe? Explain various tests used to arrive at standard recipe.
- Q8) What are the factors to be considered while fixing selling price of food items in a restaurant?
- Q9) Explain various types of purchasing used by hotels for procurement of raw material of food items.