

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD AND BEVERAGE CONTROL
Subject Code : BH-211
Paper ID : [C0324]

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 $2\frac{1}{2}$ (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 has to attempt any TWO questions.

SECTION-A

Q1. Write short notes on :

- a) Cost control
- b) SPS
- c) Open market purchase
- d) Credit note
- e) Perpetual inventory
- f) Purchase order
- g) Meat tag
- h) Food purchasing
- i) Production control
- j) Requisition

SECTION-B

- Q2. Write a note on cleanliness and hygiene of receiving.
- Q3. Define standard recipe and its objectives.
- Q4. What is the job description of purchase manager?
- Q5. Explain standard procedure for storing beverages.
- Q6. Write a note on an inventory and its types.

SECTION-C

- Q7. Define and explain the elements of cost.
- Q8. Discuss the various methods of purchasing.
- Q9. Write a note on a sales control and factors to be considered while fixing selling price.