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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 M.Code: 12093

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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) Answer the following:

- a) Define Standard purchase specification.
- b) List four equipments used in the store for proper control.
- c) What is physical inventory?
- d) What do you understand by minimum stock level?
- e) What is par stock?
- f) How are non perishables stored?
- g) What is open market purchasing?
- h) What do you understand by paid reserve method of purchasing?
- i) What is emergency stock? How should it be used?
- i) List various steps involved in the planning phase of the food control cycle.

SECTION-B

- Q2. What is Economic order quantity? Explain.
- Q3. What are the various levels of stock maintained in a store?
- Q4. Draw the format of a meat tag and explain its use.
- Q5. List and explain the job description of a Receiving in charge.
- Q6. How is pricing done in the issuing of stock during issuing control? Explain various methods of material pricing.

SECTION-C

- Q7. List and explain various steps followed in selecting a supplier.
- Q8. What do you understand by blind receiving? Explain Invoice and draw its format. Where are invoices received in case of blind receiving?
- Q9. How is physical inventory taken in a store? Explain Bin card and store ledger as perpetual records maintained in a hotel.

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.