

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 18**

**B.Sc.(HMCT) (2014 to 2017 Batch) (Sem.-3)**

## FOOD & BEVERAGE CONTROLS

**Subject Code : BSHM-305**

**M.Code : 12093**

**Time : 3 Hrs.**

**Max. Marks : 60**

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

## SECTION-A

**Explain the following :**

1. Gross profit
2. Breakeven point
3. Variable cost
4. SPS
5. Ordering cost
6. Delivery note
7. Blind receiving
8. Transfer note
9. Bin card
10. FIFO

### **SECTION-B**

11. What are the objectives and advantages of cost control?
12. Explain standard yield and advantages of standard yield.
13. Explain credit note with the help of a format.
14. Write short notes on arrangement of food in stores and location of storage facility.
15. Write short notes on billing procedure for cash and credit sale.

### **SECTION-C**

16. Elaborate on standard portion size and standard portion cost.
17. What is stocktaking? What are the types of stocktaking? Explain various stock levels?
18. Write in detail about supplier selection procedure.

**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.**