

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality & Culinary Management) (Sem.-3)

KITCHEN STORE MANAGEMENT

Subject Code : BVHCA-307-19

M.Code : 78436

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

Write briefly :

- 1) Definition of Yield
- 2) Job Description
- 3) SPF
- 4) POF
- 5) EOQ
- 6) Credit Notes
- 7) GRB
- 8) Meat Tags
- 9) Stock Control
- 10) Value

SECTION-B

- 11) Explain Hygiene & Cleanliness of Kitchen areas of a 5 Star Hotel.
- 12) Explain in detail Monthly Inventory/Stock Taking.
- 13) Write Aims of Store Control.
- 14) Explain Frauds in the Receiving Department.
- 15) Write down Types of Food Purchases.

SECTION-C

- 16) Write down advantages of standard yield and standard purchase specification.
- 17) Explain in detail Job description of receiving clerk.
- 18) Explain how to do Stock taking and comparison of actual physical inventory?

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.