

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER- VI EXAMINATION – SUMMER 2024****Subject Code: 163301****Date:14-05-2024****Subject Name: Food & Beverage Control - I****Time:10:30 AM TO 01:00 PM****Total Marks:70****Instructions:**

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**
4. **Simple and non-programmable scientific calculators are allowed.**

- Q.1** (a) What are the objectives of taking inventory? **03**
 (b) Explain LIFO and FIFO method with example. **04**
 (c) Explain how Management Information System can help restaurant operators in decision making. **07**
- Q.2** (a) What is inventory turnover? **03**
 (b) Draw format of :- **1) Cellar Inward Book** **2) Credit Memorandum** **04**
 (c) List & explain the problems encountered in F & B Control. **07**
- OR**
- (c) Explain the methodology of F & B Control Cycle : Phase 3 – Control after the event. **07**
- Q.3** (a) What are the fraudulent activities that are generally found in bar? **03**
 (b) Write a note on ABC Analysis. **04**
 (c) List & explain the element of cost. **07**
- OR**
- Q.3** (a) What is Ullages and Breakages? **03**
 (b) What is Bin Card? Draw format of Bin Card. **04**
 (c) List & explain the beverages purchasing methods. **07**
- Q.4** (a) What is blind receiving? How does it carried out? **03**
 (b) Write a note on Economic Ordering Quantity (EOQ) **04**
 (c) List & Explain the constraints to Menu Planning. **07**
- OR**
- Q.4** (a) Explain Welfare Catering. **03**
 (b) Write a note on Perpetual Inventory & draw a format of Perpetual Inventory form. **04**
 (c) Explain: **1) Cost Plus method** **2) Menu Engineering** **3) Menu Merchandising** **07**
4) Risk Purchase method **5) ASP** **6) Sales Mix** **7) BEP**
- Q.5** (a) Enlist different control techniques used by F & B businesses. **03**
 (b) Explain the procedure of dealing with expensive meat items in store. **04**
 (c) List & explain the factor for losses in Food service operations. **07**

OR

- Q.5** (a) Explain “Contract Catering”. **03**
- (b) Write a note on – Standard Yield. **04**
- (c) Explain the following cost :- 1) Budgeted Cost 2) Prime Cost 3) Direct Cost
4) Indirect Cost 5) Joint Cost 6) Outlay Cost 7) Sunk Cost **07**
