

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT- SEMESTER–VI EXAMINATION – SUMMER 2025****Subject Code:163301****Date:08-05-2025****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.

	<b>MARKS</b>
<b>Q.1</b> (a) Define inventory turnover ratio.	<b>03</b>
(b) What is variance analysis?	<b>04</b>
(c) Define Control Cycle with proper diagram and explain?	<b>07</b>
<b>Q.2</b> (a) Define perpetual inventory.	<b>03</b>
(b) Explain the term "yield percentage."	<b>04</b>
(c) Discuss the broad objectives and functions of control department?	<b>07</b>
<b>OR</b>	
(c) How MIS is helpful for Bar Control?	<b>07</b>
<b>Q.3</b> (a) What does COGS stand for?	<b>03</b>
(b) What is meant by waste control?	<b>04</b>
(c) Discuss in details of various reports generate through MIS?	<b>07</b>
<b>OR</b>	
<b>Q.3</b> (a) Define break-even point.	<b>03</b>
(b) What is meant by food cost percentage?	<b>04</b>
(c) Define any 2 of the following:	<b>07</b>
i. Cashier's Sales Summary    ii. Goods Received Book Sheet	
iii. tandard Recipe            iv. Inventory Sheet	
<b>Q.4</b> (a) Define the term "gross profit margin".	<b>03</b>
(b) What is menu mix?	<b>04</b>
(c) How is Kitchen hygiene maintained through Kitchen Stewarding?	<b>07</b>
<b>OR</b>	
<b>Q.4</b> (a) What is blind receiving?	<b>03</b>
(b) What is Ullages & Breakages?	<b>04</b>
(c) Explain different types of services.	<b>07</b>
<b>Q.5</b> (a) Draw format of a bin card.	<b>03</b>
(b) Write short notes on Welfare catering.	<b>04</b>
(c) What factors influence the planning of menus in contract catering units?	<b>07</b>
<b>OR</b>	
<b>Q.5</b> (a) What are the fraud actions that can be found in bar?	<b>03</b>
(b) Briefly explain Kitchen Stewarding.	<b>04</b>
(c) Define any 7 of the following in one or two lines:	<b>07</b>
i. Invoice                    ii. BOT                    iii. Par stock	
iv. E.O.Q.                  v. HACCP                  vi. Reorder level	
vii. Seat turn over    viii.Standard            ix. Standard portion                    yield	

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