

# FOOD & BEVERAGE COST & CONTROL (737)

## Sample Question Paper

### Class XII - 2018-19

Time: 3 Hours

Max. Marks: 60

#### General Instructions:

1. Question paper is divided into two sections: Section-A and Section- B.
2. **Section–A:**
  - i. Multiple choice question/Fill in the blanks/Direct Questions of 1 mark each. Answer any 10 questions out of the given 12 questions.
  - ii. Very Short Answer of 2 marks each. Answer any 5 questions from the given 7 questions.
  - iii. Short Answer of 3 marks each. Answer any 5 questions from the given 7 questions.
3. **Section–B:** Long/Essay type questions of 5 marks each. Answer any 5 questions from the given 7 questions.
4. All questions of a particular section must be attempted in the correct order.
5. Please check that this question paper contains 33 questions out of which 25 questions are to be attempted.
6. The maximum time allowed is 3 hrs.

#### SECTION –A

#### Answer any 10 questions out of the given 12 questions:

1. Define Food cost. (1)
2. What will be the result if the food cost is more than the total sales? (1)
3. Give one example of fixed cost. (1)
4. What is the rule of FIFO? (1)
5. List any two instruments used for the beverage sales control. (1)
6. What is VTL? Why is it made? (1)
7. Write two advantages of Specific Quantity Contract. (1)
8. Name two major equipments used by the receiving department. (1)
9. List any two facilities required by a good receiving department. (1)
10. Write the main use of Transfer notes. (1)
11. At what temperature should sparkling wines be stored? (1)
12. Write the main advantage of using a standard recipe book in Hotels. (1)

#### Very Short Questions: (2 marks each).

#### Answer any 5 questions out of the given 7 questions:

13. Write four limitations of food cost control. (2)
14. Explain controllable cost with the help of an example. (2)
15. Briefly explain Overheads with examples. (2)

16. Explain any two factors which affect the profitability of the restaurant. (2)
17. Briefly explain Blind receiving with its main advantage. (2)
18. What is Meat Tag? What are its advantages? (2)
19. Write in detail the advantages of machine in controlling the cash. (2)

**Short Questions: (3 marks each).**

**Answer any 5 questions out of the given 7 questions:**

20. Write in detail the purposes of food cost accounting. (3)
21. What do you mean by Beverage Order Ticket? Draw the format of a BOT. (3)
22. Draw and explain Beverage Summary Sheet. (3)
23. Write the recommended temperature for storage of following commodities: (3)
  - a) Fish
  - b) Tomatoes
  - c) Fresh fruits
24. Briefly explain the following: (3)
  - a) Bin card
  - b) Reorder level
  - c) Standard yield
25. Write any six objectives of Volume forecasting. (3)
26. What is the importance of internal control? Describe any three types of internal control. (3)

**SECTION –B**

**Long/Essay type questions (5 marks each).**

**Answer any 5 questions out of the given 7 questions:**

27. Explain in detail the elements of cost with suitable examples. (5)
28. Explain purchasing through tenders and centralized purchase with its advantages. (5)
29. What is a Standard Purchase Specification? Explain the objectives for preparing SPS. (5)
30. Explain the procedure of receiving food items in a five star Hotel. (5)
31. Explain why and how is stock taking done in a large –sized hotel. (5)
32. Explain the different methods for pricing non-perishable items in a Hotel. (5)
33. Explain the objectives of preparing standard recipe. (5)