

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

**BHMCT (Sem.-3)**  
**FOOD AND BEVERAGE CONTROL**  
Subject Code : BH-211  
M.Code : 14536

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2<sup>1</sup>/<sub>2</sub> (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

**Write short notes on :**

1. Cost control
2. Yield
3. EOQ
4. Credit note
5. Carrying cost
6. Purchase order
7. Blind receiving
8. Lead time
9. Cashier summary sheet
10. IBT

### SECTION-B

11. Write a note on cleanliness and hygiene of receiving area.
12. Define standard recipe and its objectives.
13. Explain various stock levels.
14. Explain this statement '*matching cost with sales*'.
15. Write a note on an inventory and its types.

### SECTION-C

16. What is inventory and explain the methods use for inventory control?
17. Discuss the objective of purchasing control and explain the method of purchasing.
18. Explain SPS and its objective. Make the SPS for purchasing fish.

**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.**