

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PE704A/2025/BHMCT_SEM7

Final Year (Seventh Semester) Examination, 2025

PE704A - FOOD AND BEVERAGE CONTROL

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Stock Taking [2]
- B) Goods Received Book [2]
- C) Budgeting [2]
- D) Volume Forecasting [2]
- E) Target Profit Pricing [2]

Q2. A) Classify and explain the different elements of cost with examples. [5]

B) Explain the methods of inventory control FIFO, LIFO, FILO, and JIT. Give one example. [5]

Q3. A) Define food and beverage control and explain its importance in a hotel operation. [5]

B) Differentiate between centralized and decentralized cooking systems. [5]

Q4. A) Differentiate between sales budget and labor cost budget with examples. [5]

B) Prepare a simple break-even chart and explain its use in decision making. [5]

Q5. A) Explain the common problems faced in food and beverage control systems. [5]

B) Explain the importance of standard purchase specifications in purchasing. [5]

Q6. A) Discuss the importance of the inspection of goods in receiving. [5]

B) Describe the factors that influence menu pricing decisions. [5]

Q7. A) Describe the cook-chill and cook-freeze methods of preparation. [5]

B) Describe the procedures for storing perishable and non-perishable items. [5]
