

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: MAY 2024**  
**FOURTH SEMESTER**

**Subject : Food and Beverage Controls (HT18-124416)**

**Date: 22/05/2024**

**Total Marks:60**

**Time:10.00 am to 12.30 pm**

**Instructions:** 1) Each question carries 10 marks.  
2) Attempt any 06 questions.

- Q. 1** What are the points to be kept in mind while choosing a supplier? **(10)**
- Q. 2** Explain different types of costs in detail. **(10)**
- Q.3** Draw formats of - **(10)**  
1. indent  
2. Credit note
- Q. 4** Prepare a standard recipe card of 'Gulab jamun'. **(10)**
- Q. 5** What is SPS? why is it prepared? **(10)**
- Q. 6** Draw a format of – **(10)**  
1. credit note  
2. Wastage sheet
- Q. 7** Explain the F&B control cycle in detail. **(10)**
- Q. 8** ABC hotel has a sales of Rs.2,50,000 in the month of December 202. The total number of covers sold in the month were 1250. The fixed cost of the restaurant is 40% of revenue and variable cost is 50% of variable cost. Calculate break even point in rupees, covers and mention margin of safety. Draw a graph representing this. **(10)**