

บรรณานุกรม

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เอกสารประกอบการสอน โรงแรม ภาคที่ หนึ่ง อาจารย์สมนึก สิงห์แพทย์
เอกสารประกอบการสอน วิชาอาหารและเครื่องดื่ม อาจารย์ นันทนา

แบบฟอร์มในลักษณะต่าง ๆ ของแผนกการบริหาร
อาหารและเครื่องดื่ม



Nº 9702

TYPE CUT.....
Tot. Weight.....
Price Per Kg.....
Total Value.....
Dealer.....
Date.....

Nº 9702

TYPE CUT.....
Tot. Weight.....
Price Per Kg.....
Total Value.....
Dealer.....
Date.....

F.B.C. 1

PETTY CASH VOUCHER

Department _____ Voucher No. _____

Name	Date	Amount												
<table border="1"> <thead> <tr> <th data-bbox="582 215 614 627">No.</th> <th data-bbox="582 627 1029 1254">Description</th> <th data-bbox="582 1254 614 1587">A/C Code</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	No.	Description	A/C Code											
No.	Description	A/C Code												

Head Department _____ Chief Accountant _____ Received By _____

A.C. 005

No 02850

BEVERAGE REQUISITION

ORDERING DEPT.:

DATE:

AMOUNT ORDERED	UNIT	ITEM	AMOUNT ISSUED	UNIT COST	TOTAL COST	UNIT S.V.	TOTAL S.V.

ORDERED BY:

ISSUED BY:

FBC-4 ORIGINAL : WHITE ; DEPT. CONCERN : WHITE ; A/C : BLUE

REQUISITION-FOOD

Nº 05300

KITCHEN _____

DAY		DATE		AMOUNT	
QUAN.	UNIT	ITEMS	ISSUED	UNIT	TOTAL
				TOTAL	
					FBC-1

Requested _____ Issued _____ Received _____

FBC - 3 ORIGINAL : WHITE ; DEPT. CONCERN : WHITE ; AC : BLUE



Nº 6400

REQUISITION FOR DEPARTMENTAL SUPPLIES ONLY

Dept. _____ Date _____ 19__

QUAN.	UNIT	DESCRIPTION	PRODUCT CODE	A/C CODE	QUAN. ISS	UNIT PRICE	AMOUNT

ORDERED BY	APPROVED BY	ISSUED BY	RECEIVED BY
------------	-------------	-----------	-------------

00-1 ORIGINAL : WHITE ; AC : BLUE ; DEPT. CONCERN : WHITE

RECEIVING RECORD

ATTACH TO DELIVERY SLIP

No 03771

RECEIVED FROM

PARTIAL
 COMPLETE

DAY _____ DATE _____ P.O. NO. _____ DEPT. _____

QUAN.	UNIT	DESCRIPTION	PRODUCT CODE	A/C CODE	REMARKS

RECEIVED ON _____ RECEIVING CLERK _____ DEPARTMENT HEAD _____

BC-1 ORIGINAL : WHITE ; AC : BLUE ; DEPT CONCERN : WHITE ; PUR : BLUE ; PC : PINK

RECEIVING RECORD

ATTACH TO DELIVERY SLIP

No 03771

PARTIAL
 COMPLETE

RECEIVED FROM
DATE P.O. NO. DEPT.

QUAN.	UNIT	DESCRIPTION	PRODUCT CODE	A/C CODE	REMARKS

RECEIVED ON RECEIVING CLERK DEPARTMENT HEAD

RC:1 ORIGINAL : WHITE ; AC : BLUE ; DEPT CONCERN : WHITE ; PUR : BLUE ; RC : PINK

COST CARD

NO.										
MENU ITEM:										
	Unit	Quant	Date :		Date :		Date :		Date :	
			Cost	Val	Cost	Val	Cost	Val	Cost	Val
TOTAL COST										
COST PER _____			PORTIONS							
COST PER PORTION _____										

COST CARD

NO.										
MENU ITEM:										
	Unit	Quant	Date:		Date:		Date:		Date:	
			Cost	Val	Cost	Val	Cost	Val	Cost	Val
TOTAL COST										
COST PER _____ PORTIONS										
COST PER PORTION _____										

BUTCHERING AND COOKING TEST FROM

Name of item _____ Grade _____
 Pieces _____ Weighing _____ Kgs. _____ Grs. At _____ Total _____
 Date _____ Dealer _____

Items	Weight		Ratio	Cost		
	Kgs.	Grs.		kgs.	Total	grs.
RAW YIELD:						
Initial Raw Weight						
Less Bones Fat & Trim						
Saleable Raw Weight						
Breakdown:						
TOTAL						
COOKED YIELD:						
Saleable Raw Weight						
Shrinkage						
Saleable Cooked Weight						
Breakdown:						
TOTAL						

RAW OR COOKED PORTION COST AND PORTION COST FACTOR

Name of Dish	Portion Size	No. of Portion	Cost per Portion		Total Cost	Cost Factor
AL:						
SIGNED: _____						

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พิมพ์ที่... สำนักพิมพ์มหาวิทยาลัยรามคำแหง
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