

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2018  
(Fifth Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

**FOOD & BEVERAGE MANAGEMENT**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is Dispense bar?
- 2 Mention any two problems in food and beverage controls.
- 3 Define cellar control desk.
- 4 Give the advantages of dispensing machine.
- 5 Define Standard Yield.
- 6 What is cook freeze production?
- 7 Abbreviate, the term ECR.
- 8 Give any two advantages of pre checking system.
- 9 Define Outsourcing.
- 10 Give four examples for savouries.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a State the responsibilities of Food and Beverage Management.  
OR  
b Write short notes on types of budget used in Food and Beverage operation.
- 12 a What are the factors to be considered while selecting a supplier?  
OR  
b Give a sample purchase specification for a catering cut of beef.
- 13 a How the beverage production control is adopted in a hotel?  
OR  
b Write short notes on standard recipes.
- 14 a Why there is need for control check list? '  
OR  
b What are the terms need to calculate beverage cost.
- 15 a Give the importance of financial consideration in running a restaurant.  
OR  
b Write short notes on types of food menu.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Bring out the fundamentals of effective control system followed in Food and Beverage operation.
- 17 Illustrate the receiving, storing and issuing of beverages in a hotel.
- 18 Enumerate the classification of food service methods.
- 19 Discuss in detail on various operating yardstick's used in controlling Food and Beverage.