

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION MAY 2017
(Fifth Semester)

Branch - **HOSPITALITY MANAGEMENT**

FACILITIES MANAGEMENT

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Give any 4 examples for mechanical kitchen equipments.
- 2 What is island type of kitchen lay-out?
- 3 What is bin card? Mention its contents.
- 4 What do you mean by on the job training?
- 5 Differentiate between cost and selling price.
- 6 Give any 4 examples for overheads.
- 7 Define the term tariff.
- 8 What do you mean by VTL?
- 9 What is capital budget?
- 10 Define the term work schedule.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Give a brief account on role of executive chef in kitchen planning.
OR
b How do you calculate strength of staff for food production department?
- 12 a What do you mean by nutritional value of foods? Mention its importance for school meal catering.
OR
b What do you mean by mise-en-scene? Mention its importance in restaurant operations.
- 13 a Mention the procedure for the calculation of daily food cost.
OR
b Write notes on costing for events.
- 14 a Give an account on types of financial transactions in front office operations.
OR
b What do you mean by night auditing? Mention its importance in front office management.
- 15 a How do you control expenses in house keeping operations?
OR
b Comment on the legal aspects of scheduling in house keeping department.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Write notes on
 - (i) Conventional food production system (5 marks)
 - (ii) Planning of walk in cooler and deep freezer in a kitchen (5 marks)
- 17 Write notes on :
 - (i) Importance of sales analysis in food and beverage operations (5 marks)
 - (ii) Types of guest complaints and their handling procedure (5 marks)
- 18 Give a detailed account on any 4 methods of pricing in catering operations.
- 19 Explain the procedures involved in settlement of account in front office.
- 20 Write notes on
 - (i) Budgeting for cleaning equipments and cleaning agents (5 marks)