

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

**BVoc DEGREE EXAMINATION MAY 2017
' (Fifth Semester)**

Branch - **HOSPITALITY 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 sales turnover?
- 2 Give any two examples of subsidized operation.
- 3 Expand HCI.
- 4 What do you mean by Leisure Venue Catering?
- 5 Draw a standard purchase specification for beverage.
- 6 What do you mean by tender?
- 7 Define Bar frauds.
- 8 Mention about standard recipe.
- 9 Define menu merchandising.
- 10 How will you calculate rate of seat turnover?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Distinguish between market and cost oriented.
OR
b List out the event catering activities.
- 12 a Give a short on hospital catering.
OR
b Explain the importance of vending machine.
- 13 a Write short notes on stock taking.
OR
b Mention the functions of receiving sections.
- 14 a Narrate the objectives of Beverage control.
OR
b What are the automated beverage dispensing system in Bar?
- 15 a Draw and explain the cashier sales summary sheet format.
OR
b State out the main objectives menu engineering.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Examine the duties & responsibilities of food and beverage manager.
- 17 Classify different types of transport catering.
- 18 Highlight the purchasing procedure of food commodities.
- 19 Discuss about the beverage control in hotel industry.
- 20 Describe the sales control concept & procedure.