

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(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 capital budget?
- 2 Mention any two responsibilities in food and beverage management.
- 3 Define bincard.
- 4 Give the advantages of table service.
- 5 What is cook chill production?
- 6 Enlist the points to be considered in planning food service facilities.
- 7 Abbreviate the term ASP.
- 8 What is sales mix?
- 9 Write any two uses of tent card.
- 10 Give four examples for Hors d' oeuvre.

SECTION - B 125 Marks)

Answer **ALL** Questions

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

- 11 a State out the objectives of food and beverage controls.
OR
b Give the basic stages in preparation of budget.
- 12 a What are the main duties of purchasing manager?
OR
b Give a sample purchase specification for beverages.
- 13 a Write short notes on cyclic menus.
OR
b How the food production control is adopted in hotels?
- 14 a What are the terms need to calculate food cost?
OR
b Mention the important points of sales control system?
- 15 a What are the functions of food and beverage outlets?
OR
b Write short notes on menu merchandising.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Enumerate the various constraints of food and beverage management.
- 17 Bring out in detail on receiving, storing and issuing of food in a hotel.
- 18 Elucidate the classification of beverage service method.
- 19 Discuss in detail on various methods of beverage controls.
- 20 What are the basic factors to be considered to ensure that a menu is to be an effective sales tool?

Z-Z-Z

END