

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

**BVoc DEGREE EXAMINATION DECEMBER 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 Turnover?
- 2 What is Hospitality Industry?
- 3 What do you mean by Sport Venue Catering?
- 4 What do you mean by Purchase Specifications?
- 5 Name two famous International Cuisine Ships in India.
- 6 Write any two important points for selecting the supplies.
- 7 Define Standard Recipe.
- 8 How to calculate Food Cost?
- 9 What is Stock Turnover?
- 10 What do you mean by Sales mix?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Explain the duties and responsibilities of Food and Beverage Manager.  
OR  
b Write in detail on Job specification of Food and Beverage Manager.
- 12 a Briefly explain on Travel Catering.  
OR  
b Write short notes on Industrial Catering.
- 13 a Mention the various factors to be considered while receiving and storing of Beverages.  
OR  
b Write short notes on responsibilities of Purchasing.
- 14 a Discuss on Bar Function System.  
OR  
b Explain briefly about setting of budget in Food and Beverage Department.
- 15 a Explain briefly on menu Engineering.  
OR  
b Discuss in detail on benefits of Automated Revenue Control System.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Explain in detail on various sectors of Food and service Outlets.
- 17 Explain in detail on Travel Catering.
- 18 What are the procedures to be followed while storing, receiving, issuing of foods and beverage items?
- 19 Discuss on present trends of Foods and Beverage Controls.
- 20 Write in detail about Revenue Control System.