

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FOOD AND BEVERAGE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which Statement is true?
 - (i) Staff meal is included in the food cost
 - (ii) Staff meal is not included in the food cost
 - (iii) Executive Chef preparing Staff Food
 - (iv) GM Is responsible for purchase
- 2 Standard purchase specification is prepared by the.
 - (i) General Manager
 - (ii) Purchase department
 - (iii) Front Office
 - (iv) Commie 3
- 3 The time gap between ordering and receiving of a raw material?
 - (i) Lead Time
 - (ii) Receiving time
 - (iii) Ordering time
 - (iv) Delivery time
- 4 Bin card reflects the _____ of an ingredient held in stock at any given time.
 - (i) Quantity and value
 - (ii) Bar
 - (iii) Restaurant
 - (iv) Housekeeping
- 5 A standard recipe helps to manage inventory by identifying the _____ required for the dish.
 - (i)Quantity
 - (ii) Product name and code
 - (iii) Ingredients
 - (iv) Company Name

SECTION – B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Give the format and uses of Goods received book
OR
b What are the measures we can take for maintaining the hygiene and cleanliness of the store room?
- 7 a Differences between Initial and Final Forecasting.
OR
b Give the job description of the purchase manager.
- 8 a Write about the purchasing procedure.
OR
b Explain the various methods of pricing of commodities.
- 9 a List any five portion control equipment and give their uses.
OR
b What do you understand by Standard Portion Cost?

Cont...

10 a Match the following:

Column A	Column B
(a) Meat tag	(i) Labour cost
(b) Credit note	(ii) Triplicate system
(c) Transfer notes	(iii) Variable to sales
(d) KOT	(iv) Weeping wine bottles
(e) Paid reserve purchase	(v) Insurance premium
(f) Staff meals	(vi) Under pouring of drinks
(g) Food cost	(vii) Kitchen to BAR
(h) Ullage book	(viii) Dented cans
(i) Overhead cost	(ix) Expensive cuts of meat
(j) Bar fraud	(x) Lobster

OR

b Give the format and uses of Bin Card

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11 a Standard recipe plays an important role in maintaining food cost. Justify the statement.

OR

b State the reasons for preparing a standard purchase specification.

12 a What do you mean by inventory control? Explain various methods of inventory control.

OR

b Write short notes on: (i) Economic order quantity (ii) Limitations of control (iii) Meat tag.

13 a Plan a menu for a buffet breakfast of a hotel in Delhi with tourists from Europe.

OR

b Write short notes on any two: (i) Function Prospectus, (ii) Kitchen Stewarding, (iii) Toast Procedure of a State Banquet.

14 a Answer in brief (any five): (a) Impulse Buying (b) Smorgasbord (c) Toast Master (d) Task Rota (e) Lectern (f) Banquet Secretary.

OR

b What is purchasing? Briefly explain the various methods of purchasing used in catering industry.

15 a What do you understand by the term menu planning? State the objectives of menu planning.

OR

b What are the constraints faced while planning menu for a speciality restaurant?

Z-Z-Z END