

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024  
(Fourth Semester)

Branch – HOSPITALITY 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 Choose the type of establishment where welfare catering is available  
(i) Clubs (ii) Prisons  
(iii) Airlines (iv) Ships
- 2 Which of the following helps in calculating meat costs per day?  
(i) Meat tag (ii) Cost tag  
(iii) Weight tag (iv) Control tag
- 3 Identify the language that represents the word 'menu'  
(i) Spanish (ii) Italian  
(iii) German (iv) French
- 4 Label the equipment that is a double-ended stainless steel measuring device which resembles a shot glass  
(i) Pourer (ii) Jigger  
(iii) Plain shot glass (iv) Lined shot glass
- 5 Find the budget that is needed for promotion, advertising and public relations  
(i) Capital budget (ii) Production budget  
(iii) Marketing budget (iv) Revenue budget

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. State the importance of a 'feasibility study'.  
OR  
b. Describe the concept of 'Luxury catering'.
- 7 a. Narrate the major steps involved in receiving the food.  
OR  
b. Show how stocktaking of beverages is done in 5 star hotels.
- 8 a. Bring out the features of a 'menu card'.  
OR  
b. Summarize the contents of a menu card.
- 9 a. Discuss the objectives of Food and Beverage control.  
OR  
b. Outline the significance of Standard Portion Sizes.
- 10 a. Sketch the steps in budget planning.  
OR  
b. Describe the essentials of control system.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Enumerate the functions of a Food and Beverage department in a 5-star hotel.  
OR  
b. Survey a feasibility study to launch a 'Japanese restaurant' in Coimbatore.
- 12 a. Outline vital points to be kept in mind while purchasing beverages.  
OR  
b. Highlight the significance of 'price and quality performance' in food and beverage operations.
- 13 a. Design an attractive 7 course dinner menu for a farewell function.  
OR  
b. Discuss the importance of quality in menu planning.
- 14 a. Outline a brief introduction to Food and Beverage control.  
OR  
b. Discover the need for a standard recipe.
- 15 a. Draw a neat format of a Food Cost Report.  
OR  
b. Summarize the different types of budget.

Z-Z-Z

END