

**Cont...**

**SECTION - B (35 Marks)**Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Explain the size and scope of Food and Beverage Operations.	K1	CO1
	(OR)		
11.b.	What are the key responsibilities of Food and Beverage Management?		
12.a.	Explain the key functions of Food and Beverage Operations.	K2	CO2
	(OR)		
12.b.	Discuss the importance of purchasing in Food and Beverage Management.		
13.a.	Explain the importance of menu planning in the food and beverage industry.	K3	CO3
	(OR)		
13.b.	Write a note on Developing a menu policy.		
14.a.	Explain the basic concepts of Food and Beverage Control.	K1	CO4
	(OR)		
14.b.	Define Yield Management in the context of food and beverage operations.		
15.a.	Explain the different types of budgets used in food and beverage operations.	K2	CO5
	(OR)		
15.b.	Discuss the steps involved in the budget planning process for a food and beverage operation.		

**SECTION - C (30 Marks)**Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Discuss the Constraints on Food and Beverage Management.	K1	CO1
17	Explain the process of purchasing food and beverages?	K2	CO2
18	Evaluate the key factors to consider in menu planning.	K3	CO3
19	Briefly explain the role of Food and Beverage Control in maintaining profitability in the hospitality industry.	K3	CO4
20	Explain the calculation of daily Beverage Cost in detail.	K2	CO5

Z-Z-Z

END