PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025

(Fourth Semester)

Branch - HOSPITALITY MANAGEMENT

FOOD & BEVERAGE MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$

Question No.	Question	K Level	co
1	What is the primary focus of Food and Beverage Management? a) Preparing meals b) Managing food supply chains c) Overseeing Food and Beverage Operations d) Cooking and serving food	K1	CO1
2	Which of the following is NOT mentioned as a responsibility of Food and Beverage Management? a) Handling customer complaints b) Managing constraints on Food and Beverage Operations c) Overseeing contract and public sector catering d) Monitoring the size and scope of operations	K2	CO1
3	What is the primary goal of Food and Beverage Operations? a) To increase food waste b) To ensure customer satisfaction and profitability c) To focus only on beverage sales d) To minimize employee workload	K1	CO2
4	Which of the following is a key factor in purchasing food and beverages? a) Buying from any available supplier b) Ensuring quality, cost-effectiveness, and timely delivery c) Ignoring supplier reliability d) Purchasing in excessive quantities without planning	K2	CO2
5	What is the primary objective of menu planning? a) To increase food costs b) To ensure a well-balanced, cost-effective, and customer-friendly menu c) To limit customer choices d) To randomly select dishes for the menu	K1	CO3
6	Which factor is most important when designing a menu? a) Using only expensive ingredients b) Ensuring readability, clarity, and an appealing layout c) Making the menu overcrowded with many options d) Ignoring customer preferences	K2	CO3
7	What is the primary objective of Food and Beverage Control in a restaurant? a) To reduce the number of menu items b) To ensure cost-effectiveness and minimize waste c) To increase the complexity of kitchen operations d) To limit customer choices	K1	CO4
8 1 c	What does Yield Management in Food and Beverage refer to? a) Maximizing revenue by adjusting menu prices based on demand b) Increasing the number of items available on the menu c) Reducing portion sizes to cut costs d) Increasing staff workload without financial benefits	K2	CO4
9 \ a	Which of the following is NOT a type of budget commonly used in food and beverage operations? a) Operating Budget b) Cash Flow Budget c) Sales Budget d) Performance Budget	K1	CO5
10 a	What is the first step in the budget planning process? a) Identifying financial goals b) Estimating future sales c) Allocating resources d) Monitoring actual performance	K2	CO5

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SECTION - B (35 Marks)

Answer ALL questions ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$

Question No.	Question	K Level	со
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.		CO3
	(OR)	K3	
13.b.	Write a note on Developing a menu policy.		
14.a.	Explain the basic concepts of Food and Beverage Control.		CO4
	(OR)	K1	
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.		
·	(OR)		CO5
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

 $(3 \times 10 = 30)$

Question No.	Question	K Level	СО
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.	К3	CO3
19	Briefly explain the role of Food and Beverage Control in maintaining profitability in the hospitality industry.	К3	CO4
20	Explain the calculation of daily Beverage Cost in detail.	K2	CO5