

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025  
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

**FOOD & 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 What is the primary objective of cost control in a restaurant business?  
(i) To maintain excessive costs  
(ii) To increase costs to enhance quality  
(iii) To eliminate excessive costs  
(iv) To eliminate all costs
- 2 What is the minimum level of stock is called as  
(i) Urgent refill level (ii) Emergency level  
(iii) Below par level (iv) danger level
- 3 What is the first step in the control process and purchasing?  
(i) Monitoring employee output  
(ii) Establishing standards and standard procedures  
(iii) Comparing employee output to established standards  
(iv) Training employees to follow standards
- 4 How many types of budgets are there?  
(i) 4 (ii) 3 (iii) 5 (iv) 2
- 5 The \_\_\_\_\_ is that level of any food item below which it should not be allowed to fall  
(i) Minimum Stock level (ii) Opening Stock  
(iii) Par stock (iv) All the above

**SECTION - B (15 Marks)**

Answer ALL Questions

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

- 6 a List three key responsibilities of a food and beverage manager.  
OR  
b What is Market Orientation in the Context of Food and Beverage Management?
- 7 a What are the fundamentals of food and beverage control?  
OR  
b List two basic financial policies in food and beverage management in hotels.
- 8 a What is the purpose of a purchase specification in food and beverage management?  
OR  
b Describe the process of receiving food materials in a hospitality establishment.
- 9 a Describe the basic process for calculating food cost in a hospitality establishment.  
OR  
b What is menu engineering, and why is it important in food and beverage management?

Cont...

- 10 a What is the purpose of using manual systems for revenue control in food and beverage operations?
- OR
- b Define "Average Sales Per Seat (ASP)" and explain its significance in evaluating restaurant performance.

**SECTION -C (30 Marks)**

· Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Explain the concept of cost control in food and beverage management.
- OR
- b Discuss the role of market orientation in driving the success of a food and beverage establishment.
- 12 a Describe the fundamentals of food and beverage control and their importance in maintaining operational efficiency.
- OR
- b Analyze the role of basic financial, marketing, and catering policies in food and beverage management within hotels and how they impact performance measurement.
- 13 a Describe the steps involved in receiving, storing, and issuing food in a hospitality setting and explain their significance in maintaining inventory control.
- OR
- b Analyze the procedures for receiving, storing, and issuing beverages, and explain the importance of accurate stock-taking for beverages in maintaining operational efficiency.
- 14 a Analyze the steps involved in calculating beverage cost and how accurate cost calculation impacts the financial performance of an establishment.
- OR
- b Describe the various types of food menus and their significance in enhancing customer experience and operational success.
- 15 a Compare and contrast manual systems and machine systems for sales control in food and beverage operations, highlighting their advantages and disadvantages.
- OR
- b Analyze the various operating yardsticks used in food and beverage management, such as total food and beverage sales, department profit, and stock turnovers, and explain how they contribute to evaluating operational performance.