

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025  
(Fifth Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

**FOOD AND BEVERAGE MANAGEMENT**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Define quality control in F&B management. a) Standardizing food, service and hygiene b) Reduce staff training cost c) Advertising special menu d) Staff scheduling	K1	CO1
	2	Select the constraint that arises from Market changes. a) Staff absenteeism b) Inefficient Menu Design c) Changing customer preferences d) Lack of Training	K2	CO1
2	3	What is the primary objective of F&B Control? a) Increase Food Sales b) Maximise profit by controlling cost c) Increase customer satisfaction d) Reduce number of menu items	K1	CO2
	4	State examples of Financial control tools. a) Budget, standard cost, variance analysis b) Check-in, luggage handling, décor c) Laundry service, pest control, fire safety d) Advertising, branding, promotions	K2	CO2
3	5	Name the principle followed in issuing of food materials from stores. a) FIFO b) LIFO c) Random Issue d) Guest Preference system	K1	CO3
	6	Select the documents used during receiving. a) Purchase order, delivery note, GRN b) Menu, bill, guest folio c) Checklist, laundry slip, reservation chart d) Log book, duty roster, transport slip	K2	CO3
4	7	Name the 3 main elements of cost in F&B operations. a) Food cost, beverage cost, staff uniform b) Material cost, labour cost, overhead cost c) Menu cost, recipe cost, service cost d) Kitchen cost, laundry cost, taxes	K1	CO4
	8	Which of the following is overhead cost? a) Vegetables b) Cook salary c) Beverage cost d) Rent, electricity	K2	CO4
5	9	Name the type of budget prepared for short term period. a) Capital Budget b) Operating budget c) Master budget d) Cash flow statement	K1	CO5
	10	Why Forecasting is necessary in budget preparation? a) Predicts future sales, costs and demand b) Reduces laundry expenses c) Prevents water absenteeism d) Increases décor standards	K2	CO5

Cont...

**SECTION - B (35 Marks)**Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Compare cost orientation & market orientation in Food & beverage management.	K2	CO1
		(OR)		
	11.b.	Explain the importance of Food & Beverage Management in a star category hotel		
2	12.a.	Apply the objectives of Food and Beverage Control to reduce wastage in hotel operations.	K3	CO2
		(OR)		
	12.b.	Adapt a framework of fundamental control measures for a multi-cuisine restaurant.		
3	13.a.	Analyze the importance of purchase specifications in maintaining quality standards for food and beverages.	K4	CO3
		(OR)		
	13.b.	Compare the procedures of receiving food materials and receiving beverages.		
4	14.a.	Classify the different elements of cost in Food and Beverage operations with examples.	K3	CO4
		(OR)		
	14.b.	Demonstrate how menu engineering helps in maximizing Food and Beverage profitability.		
5	15.a.	Lay out the various types of budgets used in hotels with suitable examples.	K4	CO5
		(OR)		
	15.b.	Outline the challenges faced in applying manual sales control methods.		

**SECTION -C (30 Marks)**Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Demonstrate how market orientation influences menu planning in restaurants.	K3	CO1
2	17	Explain how utilizing food and beverage control objectives helps in minimizing wastage and pilferage in restaurants.	K3	CO2
3	18	Explain the key criteria to be followed while selecting food and beverage suppliers.	K4	CO3
4	19	Prepare a menu engineering chart to analyze the performance of food items.	K3	CO4
5	20	Compare Average Spending Power (ASP) with Sales Mix as tools of sales evaluation.	K4	CO5

Z-Z-Z

END