

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025  
(Fourth Semester)

Branch – HOSPITALITY 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)

Question No.	Question	K Level	CO
1	What does the term "SoP" stand for in f & B Management? a) Service Operations protocols b) Standard operating procedure c) Standard open procedure d) Service organization procedure	K1	CO1
2	What is a constraint in Food and Beverage Management? a) A factor that limits or restricts operations b) A new business opportunity c) A strategy to expand the business d) A type of food service	K1	CO1
3	What is the main purpose of receiving food and beverage supplies? a) To accept all deliveries without checking b) To verify quality, quantity, and specifications of ordered items c) To store items immediately without inspection d) To delay deliveries for cost-saving purposes	K1	CO2
4	Why is stock-taking important in Food and Beverage Management? a) To track inventory levels and prevent shortages or wastage b) To ignore inventory control and rely on guesswork c) To increase costs by overstocking items d) To randomly check stock without proper records	K2	CO2
5	What does menu engineering focus on? a) Categorizing menu items based on profitability and popularity b) Designing the menu without analyzing sales data c) Removing items that customers like d) Offering only high-cost dishes	K1	CO3
6	How does upselling a menu benefit a restaurant? a) Increases sales and enhances customer experience b) Forces customers to order expensive dishes c) Reduces customer choices d) Lowers restaurant revenue	K2	CO3
7	Why is Standard Portion Size important in food production? a) To ensure consistent taste and cost control b) To reduce staff workload in the kitchen c) To increase customer satisfaction by providing excessive portions d) To limit menu variety in the restaurant	K1	CO4
8	What is the purpose of a Food and Beverage Standard Checklist? a) To track inventory, maintain quality, and ensure consistency b) To limit the number of ingredients used in recipes c) To reduce the number of food safety checks in the kitchen d) To increase production time by adding unnecessary steps	K2	CO4
9	Which of the following is the most important factor in food and beverage cost control? a) Reducing menu variety b) Standardizing portion sizes c) Increasing menu prices d) Cutting staff wages	K1	CO5

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10	How the daily beverage cost is typically calculated in a food and beverage operation? a) Total beverage sales divided by total beverage inventory b) Cost of beverages used divided by total beverage sales c) Total beverage inventory divided by total beverage sales d) Cost of beverages used divided by total inventory	K2	CO5
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**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Describe about the constraints on Food and Beverage Management.	K2	CO1
	(OR)		
11.b.	Explain the terms Contract, Travel, and Public Sector Catering with their significance.		
12.a.	What are the key steps involved in receiving food and beverage supplies?	K1, K2	CO2
	(OR)		
12.b.	Explain the significance of stock-taking in Food and Beverage Operations.		
13.a.	Explain about menu content & Design.	K1, K3	CO3
	(OR)		
13.b.	What is menu engineering?		
14.a.	Describe the concept of Standard Yield and Standard Portion Size in food production planning.	K1, K2	CO4
	(OR)		
14.b.	What is a Food and Beverage Standard Checklist?		
15.a.	Explain the classification of costs in food and beverage operations.	K2	CO5
	(OR)		
15.b.	How is the daily beverage cost calculated in food and beverage operations?		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Question No.	Question	K Level	CO
16	Explain on the size and scope of Food and Beverage Operations.	K2	CO1
17	Discuss the importance of stock-taking in Food and Beverage Operations.	K2	CO2
18	Describe the role of menu engineering.	K3	CO3
19	Explain the various methods of Food & Beverage controls.	K3	CO4
20	Discuss about the types of Budget in F & B operations.	K2	CO5