# PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

# **BVoc DEGREE EXAMINATION MAY 2022**

(Third Semester)

# Branch - HOSPITALITY MANAGEMENT

## FOOD AND BEVERAGE MANAGEMENT

e: Three Hours	Maximum: 75 Marks
A 1/2	TION-A (10 Marks)
	wer ALL questions as carry EOHAL marks $(10 \times 1 = 10)$
ALL question	ns carry EQUAL marks $(10 \times 1 = 10)$
in a husiness plan	shows the estimated profit and expenses of the ventur
a) Financial plan	b) Revenue model
c) Accounts payable	d) Costs
	0.000
Which of the following is include	ed in the composition of feasibility study?
a) Financial feasibility study	b) Demographic feasibility study
c) Physical feasibility study	d) resource feasibility study
3. A purchasing operation does not	contain this classification of work?
a) Managément	b) Buying
c) Follow-up expedition	d) Marketing
	진 호텔 항상 등는 되었다. 전상이 있는 것도 불편합니?
	an order its receipt in stock is known as
a) Lead time	b) Carrying time
c) Shortage time	d) Over time
5. A 'Bill of fare' means	
a) The Restaurant bill	b) The Menu
c) The Feedback form	d) A Discount voucher
Carley and	lishes are repeated from time to time every week is
6. The type of menu in which the called?	iisios die repeated from this
	b) Table d'hôte
a) A'la carte	d) Cyclic menu
c) Fixed menu	하는 사람들은 이 이상 두 이 동생 문제이 살려갈 보다.
7. Price is one of the strategic levers	s of Revenue Management. Please select below which
is another strategic level?	이 생물수의 지속 그렇게 하게 많은 전상이 되지 못했다.
a) Customers	b) Duration
c) Demand	d) Product
8 A recipe written according to an	established format that helps the facility maintains
consistency of product quality a	s well as control costs
a) Standardized recipe	b) Spring scale
c) Conversion factor	d) Recipe
9. Which one of the following is no	ot a financial budget?
a) Cash budget	b) Capital budget
c) Budgeted funds flow statement	
10. The different between actual sa	lles and breakeven point is known as
a) Contribution	b) Price-cost margin
c) Margin of safety	d) Profit

### SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 5 = 25)$ 

11. a. Describe the functional areas of F & B Service.

(Or)

- b. Sketch the key components of Business plan.
- 12. a. Summarize the factors influencing purchasing of Food and beverage operations.

- b. State the records maintained in Stock control.
- 13. a. Bring out the objectives of menu planning.

(Or)

- b. Analyze the factors affecting quality.
- 14. a. Narrate the purpose of Portion control.

- b. Summarize the various control measures of Food and beverage.
- 15. a. Explain the benefits of Break-even analysis.

b. How will you classify budget according to the function?

#### SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 8 = 40)$ 

16, a. Assume the duties and responsibilities of Restaurant Manager.

- b. Discuss the steps involved in feasibility study process.
- 17. a. Examine the purchasing process of f & B service department.

(Or)

- b. Discuss the objectives of Inventory taking.
- 18. a. Enumerate the objectives of Menu planning.

- b. Highlight the factors affecting Menu planning.
- 19. a. Point out the objectives of Standard recipe.

- b. Elucidate the Food and Beverage control cycle.
- 20. a. Justify the essentials of Control system.

b. Discover the fundamental principles of Budgeting.

"Z-Z-Z

**END**