

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

RSc DEGREE EXAMINATION DECEMBER 2019  
(Fifth Semester)

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

**FOOD AND BEVERAGE MANAGEMENT**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

**Answer ALL questions**

**ALL questions carry EQUAL marks (10 x 2 = 20)**

- 1 Define budget.
- 2 What do you mean by Beverage Control.
- 3 What is Bin Card?
- 4 What is Stock?
- 5 What is Grilling?
- 6 Define Oolong tea.
- 7 Expand the term B.O.T & K.O.T.
- 8 What is Sale Mix?
- 9 Define Menu.
- 10 Define Personal selling.

**SECTION - B (25 Marks)**

**Answer ALL Questions**

**ALL Questions Carry EQUAL Marks (5 x 5 = 25)**

- 11 a List out the various types of Budget.  
OR  
b Draw the fundamentals of Control.
- 12 a Give the duties of Purchase Manager.  
OR  
b Examine the stock taking procedure of beverage.
- 13 a Narrate an essay on food production control.  
OR  
b Explain the various beverage production methods.
- 14 a Discuss the various approaches to sales control.  
OR  
b Point out the different methods of beverage control.
- 15 a Bring out the personal selling techniques.  
OR  
b Highlight the basic policies of marketing.

**SECTION - C (30 Marks)**

**Answer any THREE Questions**

**ALL Questions Carry EQUAL Marks (3 x 10 = 30)**

- 16 Write down the objectives of food and beverage control.
- 17 What are the factors to be considered while selecting suppliers?
- 18 Broadly classify food service methods.
- 19 What are the needs of control system? Explain in detail.
- 20 List out the various types of menu. Explain in detail.