

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**Bvoc DEGREE EXAMINATION DECEMBER 2019**  
(Fifth Semester)

Branch - **HOSPITALITY 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 What is off premises catering?
- 2 Define oyster bar.
- 3 What is Galley?
- 4 What do you mean by electronic cafeteria?
- 5 Define Ordering Cost.
- 6 What is bin number?
- 7 Define Par Stock.
- 8 What is sales forecasting?
- 9 Expand: EBIT.
- 10 Give formula for average sales per waiter per day.

**SECTION - B (25 Marks!)**

t Answer **ALL** Questions

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

- 11 a Explain the characteristics cost oriented business display.  
OR  
b Discuss the external factors influencing the food and beverage management.
- 12 a Classify the catering contract.  
OR  
b Write a note on sports venue catering.
- 13 a Write down the advantage of meat tag.  
OR  
b Write a note on Blind receiving.
- 14 a List out the objective of standard yield.  
OR  
b State the advantages of Standard recipe.
- 15 a What do you mean by Stock Turnover? Explain.  
OR  
b Total food cost to prepare 140 pax dinner menu is Rs.8,400. What will be the selling price per cover if required GP is 70%?

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Explain the types of restaurant and their characteristics.
- 17 List the key differences between catering in the public sector and industrial catering.
- 18 Elucidate the procedure and selection of suppliers.
- 19 Explain the beverage control report with specimen.
- 20 Explain the systems of revenue control.