

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**B.Voc DEGREE EXAMINATION DECEMBER 2019**  
(Third 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 x 1 = 10)

- 1 Slip cloth is used to
  - (i) Carry hot dishes
  - (ii) Wipe equipment
  - (iii) Stoneware
  - (iv) cover solid table cloth
- 2 Which of the following section is responsible for the preparation of coffee and tea?
  - (i) Hotplate
  - (ii) Silver room
  - (iii) Still room
  - (iv) Linen room
- 3 In relation to the purchasing function, the term quality refers to:
  - (i) Highest price
  - (ii) popularity of a menu item
  - (iii) suitability for intended use
  - (iv) greatest value
- 4 A stock out can occur as a result of:
  - (i) Employing a perpetual inventory system
  - (ii) over - purchasing
  - (iii) Inadequate menu engineering
  - (iv) Under- purchasing
- 5 Portion size of cheese is
  - (i) 40g
  - (ii) 80g
  - (iii) 60g
  - (iv) 100g
- 6 One of the accompaniments with cheese is
  - (i) Celery
  - (ii) Carrot
  - (iii) Beetroot
  - (iv) Spring onion
- 7 The minimum space required between the springs is
  - (i) 3ft
  - (ii) 6ft
  - (iii) 5ft
  - (iv) 8ft
- 8 For seating 14 people at the top table, the length of a table should be
  - (i) . 14'
  - (ii) 24'
  - (iii) 18'
  - (iv) 28'
- 9 The PSV of one - litre whisky will be \_\_\_\_\_ if portion size is 25ml and the selling price per portion is Rs 120.
  - (i) 4,200
  - (ii) 4,800
  - (iii) 4,600
  - (iv) 5,200
- 10 Which of the following wines are stored upright?
  - (i) Champagne
  - (ii) Whitewine
  - (iii) Red wine
  - (iv) fortified wine

**Cont...**

**SECTION - B (25 Marks)**

Answer **ALL** questions  
**ALL** questions carry **EQUAL** Marks (5 x 5 = 25)

11 a Describe the duties and Responsibilities of food and Beverage management.

OR

b Summarise the public sector catering contract.

12 a .How to purchasing of food? Explain.

OR

b Explain the procedure for the food stocktaking

13 a Explain the procedure for the menu planning.

OR

b State the developing a menu policy.

14 a Outline the automated system of revenue control.

OR

b Explain the standard recipe.

15 a Calculate the actual cost of food.

OR

b Defining the cost of sales.Explain

**SECTION -C (40 Marks)**

Answer **ALL** questions  
**ALL** questions carry **EQUAL** Marks (5 x 8 = 40)

16 a Categorize the business plan of the food and beverage management.

OR

b Point out the financing operation of the food and beverage management.

17 a Classify the purchasing of food and beverages.

OR

b Examine the storing and issuing of food.

18 a Summarise the menu engineering

OR

b What are the importance of the quality? Explain.

19 a What are the fundamental control in the food and beverage?

OR

b How do you calculate the standard yields ? Explain.

20 a Justify establishment of the selling price. Explain

OR

b Trace the calculation of daily beverage cost. Explain