

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2017
(Fifth Semester)

Branch - **HOSPITALITY MANAGEMENT**

FACILITIES 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 Layout.
- 2 Write any two major resources required for Kitchen Design.
- 3 What do you mean by Sales Analysis?
- 4 Brief nutritive quality.
- 5 How to calculate Food Cost?
- 6 What is Pricing?
- 7 Write any two type's of financial transaction.
- 8 What is credit security measures?
- 9 What is Inventory?
- 10 What is Duty Rota?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write briefly on role of Chef in Kitchen Planning.
OR
b Elaborate in detail on Commercial Kitchen Configuration.
- 12 a Write in detail about LIFO and FIFO method.
OR
b Write elaborately on Quantitative Aspects in Quality.
- 13 a Write down the various methods of Pricing.
OR
b What are the various decisions to be taken while fixing a price in menu?
- 14 a What are the information mentioned in Room Tariff Card? Explain.
OR
b Explain briefly on Guest Accounting Problems.
- 15 a Describe the legal aspects of Scheduling the Staff.
OR
b What are the procedures to be followed while stock taking in House Keeping Department?

SECTION - C (30 Marks!)

Answer any **THREE** Questions

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

- 16 Describe the resources required for designing the Kitchen.
- 17 Write in detail on various methods on Quality of food.
- 18 Explain in detail on various factors affecting Pricing.
- 19 Explain in detail on the importance tariff structure in Front Office Operations.
- 20 Explain in detail on inventory control in House Keeping Departments.