

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2023
(Fifth Semester)

Branch – CATERING SCIENCE & HOTEL 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 The sales value of each drink is
(i) Potential sales value system (ii) bottle control system
(iii) cost control system (iv) normal cast
- 2 What is the formula to calculate total beverage consumed
(i) opening stock + purchase - closing stock
(ii) opening stock - purchase - closing stock
(iii) opening stock - purchase + closing stock
(iv) opening stock + purchase + closing stock
- 3 What is the minimum level of stock is called as
(i) urgent refill level (ii) emergency level
(iii) below par level (iv) danger level
- 4 Expand FIFO
(i) fast in fast out (ii) first in first out
(iii) fast in first out (iv) first in fast out
- 5 Food and beverage is a general term used in
(i) Serving (ii) Catering
(iii) Hospitality (iv) Management
- 6 In which from of food service dose the customer help himself from the dish held by a waiter.
(i) ala carte (ii) family
(iii) ala Russe (iv) banquet
- 7 In menu engineering menu is group in how many parts for analysis of menu.
(i) 2 (ii) 3 (iii) 7 (iv) 4
- 8 A relatively new method of menu analysis of food pricing
(i) menu engineering (ii) menu planning
(iii) menu merchandising (iv) variance analysis
- 9 Expect direct material and direct labours an direct expense will be
(i) Direct expense cost (ii) direct cost
(iii) inventory cost (iv) local cast
- 10 From how many types of budgets are there
(i) 2 (ii) 3 (iii) 5 (iv) 4

Cont...

SECTION - B (25 Marks)

Answer ALL questions

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

- 11 a Describe the Constraints of food and beverage management.
OR
b Explain the The responsibilities of food and beverage management.
- 12 a Briefly explain the duties of purchase manager
OR
b Enlist and describe the various methods of purchasing used by hotel's.
- 13 a Briefly explain the beverage production methods.
OR
b Explain the advantages of production schedule.
- 14 a Describe the advantages of menu engineering.
OR
b Discuss the problem in Food and beverage service control.
- 15 a Explain the characteristics of budget.
OR
b Explain the objectives of food and beverage control.

SECTION -C (40 Marks)

Answer ALL questions

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

- 16 a Outline the advantages of budget and explain it's types.
OR
b Examine the problem of food and beverage control.
- 17 a Mention the steps involved in receiving procedure for goods.
OR
b Enumerate the objectives of purchase specification for food and beverage.
- 18 a Enumerate the methods and characteristics of food production.
OR
b Classification of food service methods and explain it.
- 19 a Enumerate about the various controlling techniques of food cost.
OR
b Explain in detail about the element of cost in F and B Management.
- 20 a Classify the budget and explain it.
OR
b Discover the elements in preparation of budget.

Z-Z-Z

END