

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Fifth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

FOOD & BEVERAGE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 What is the first step in purchasing?
(i) Vendor selection (ii) Requisition process
(iii) Purchase order (iv) Receiving and Inspection
- 2 Write about the various stock levels followed in the stores.
(i) Minimum stock Level (ii) Requisition
(iii) Quantity Checking (iv) Out pass issuing
- 3 What is one of the Portion Control Equipment?
(i) Portion Spoons (ii) Registers
(iii) Bin card (iv) Self service
- 4 The Goods Received Book is a document used to record the receipt of goods into the
(i) Store or kitchen (ii) Bar
(iii) Restaurant (iv) Housekeeping
- 5 The format of a Bin Card typically includes the following information:
(i) Quantity (ii) Product name and code
(iii) Quality (iv) Company Name

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Write about the purchasing procedure.
OR
b Give the job description of the purchase manager.
- 7 a Explain the various methods of pricing of commodities.
OR
b Differences between Initial and Final Forecasting.
- 8 a List any five portion control equipment and give their uses.
OR
b Give the format and uses of Goods received book.
- 9 a Give the format and uses of Bin Card.
OR
b What are the measures we can take for maintaining the hygiene and cleanliness of the store room?
- 10 a What do you understand by Standard Portion Cost?
OR

Cont...

b Match the following:

Column A	Column B
(a) Meat tag	(i) Labour cost
(b) Credit note	(ii) Triplicate system
(c) Transfer notes	(iii) Variable to sales
(d) KOT	(iv) Weeping wine bottles
(e) Paid reserve purchase	(v) Insurance premium
(f) Staff meals	(vi) Under pouring of drinks
(g) Food cost	(vii) Kitchen to BAR
(h) Ullage book	(viii) Dented cans
(i) Overhead cost	(ix) Expensive cuts of meat
(j) Bar fraud	(x) Lobster

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a What do you understand by the term menu planning? State the objectives of menu planning.
- OR
- b What are the constraints faced while planning menu for a speciality restaurant?
- 12 a Plan a menu for a buffet breakfast of a hotel in Delhi with tourists from Europe.
- OR
- b Write short notes on any two: (i) Function Prospectus, (i) Kitchen Stewarding, (iii) Toast Procedure of a State Banquet.
- 13 a Answer in brief (any five): (a) Impulse Buying (b) Smorgasbord (c) Toast Master (d) Task Rota (e) Lectern (f) Banquet Secretary.
- OR
- b What is purchasing? Briefly explain the various methods of purchasing used in catering industry.
- 14 a What do you mean by inventory control? Explain various methods of inventory control.
- OR
- b Write short notes on: (i) Economic order quantity (ii) Limitations of control (iii) Meat tag.
- 15 a Standard recipe plays an important role in maintaining food cost. Justify the statement.
- OR
- b State the reasons for preparing a standard purchase specification.

Z-Z-Z

END