

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2022
(Fifth Semester)**

Branch – **CATERING SCIENCE AND 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) None of the above
2. It is that element of cost in which we can include the cost of direct material and direct labour

(i) Direct cost	(ii) Stock
(iii) Inventory cost	(iv) None of the above
3. Except direct material and labour, all direct expenses will be

(i) Direct expenses cost	(ii) Inventory cost
(iii) Direct cost	(iv) None of the above
4. It is a point lying between maximum and minimum level of stock.

(i) Economic order quantity	(ii) Re order level
(iii) Rate of consumption	(iv) None of the these
5. _____ is closing the stores and physically taking count of all items.

(i) Par stock taking	(ii) Actual stock taking
(iii) Closing stock taking	(iv) None of these
6. What is the formula for calculating danger level of stock?

(i) AVG Consumption X Max Reorder period	(ii) AVG Consumption + Max Reorder period
(iii) AVG Consumption - Max Reorder period	(iv) None of these
7. Name the underlines cloth used on a restaurant table

(i) Slip cloth	(ii) Demark
(iii) Serviette	(iv) Baize cloth
8. Clerical staff

(i) Sales and administration	(ii) Serve food and beverage
(iii) Maintain paperwork	(iv) solicit business
9. Which of the following types of hotels is least likely to offer uniformed guest services?

(i) World-class service hotels	(ii) Mid-range service hotels
(iii) First-class service hotels	(iv) Economy/limited service hotel
10. Which section in a kitchen supplies tea or coffee

(i) Still room	(ii) Hot range
(iii) Cold room	(iv) Confectionary

Cont...

SECTION - B (25 Marks)

Answer **ALL** questions

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

- 11 a Explain the food & beverage Management.
OR
b Organise the food & beverage cost control.
- 12 a Show the duties of purchasing department in hotel.
OR
b How do you choose your suppliers?
- 13 a Classify the three main methods of producing food.
OR
b Develop the steps for beverage production.
- 14 a How do you calculate beverage cost?
OR
b State the beverage cost definition?
- 15 a Bring out the sales control system.
OR
b Analysis a yardsticks in business.

SECTION -C (40 Marks)

Answer **ALL** questions

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

- 16 a Summarise the basic rules of service that you should know in a restaurant.
OR
b Trace you measure food and beverage performance.
- 17 a Discuss the three main components of choosing a supplier.
OR
b Outline how do you maintain food and beverage stock levels.
- 18 a Identify the three basic styles of food service.
OR
b Classify the six common styles of dining service.
- 19 a Examine how food cost control can increase a restaurants performance.
OR
b Survey the beverage service control categories.
- 20 a Select how you raise your ASP.
OR
b Enumerate how do you calculate sales mix? And give some examples.

Z-Z-Z

END