

FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024
(CUFYUGP)

BHC1VN102 : FOOD AND BEVERAGE MANAGEMENT

Maximum time: 2 hours

Maximum marks : 70

Section A

Answer all Each question carries 3 Marks (Ceiling: 24 marks)

1. What is meant by cost?
2. Define sales dynamics.
3. What is meant by commodities?
4. Define Issuing.
5. What do you understand by the term standard yield?
6. What is sales control?
7. Define menu.
8. What is called menu planning?
9. Define the term "team work".
10. Define collaboration skill.

Section B

Answer all. Each question carries 6 marks (ceiling 36 marks)

11. What are the major factors -operating the development of costing in the hotel industry?
12. How a strategic comprehensive plan for a function is done in an establishment?
13. Purchasing is a function which involves search, selection and procurement of beverages- explain
14. Explain the advantages of an inventory.
15. Write the scope of stock control section
16. Write the principles of menu.
17. Brief about cost accounting.
18. Write the functions of purchase department?

Section C

Answer any one. Each question carries 10 marks (1 x 10=10 marks)

19. Explain the various types of budget.
20. Give an elaborate note on the comparison of physical and perpetual inventory.