

QP Code: D 113313

Total Pages:1

Name:
Register No:**FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024
(CUFYUGP)****BHC1VN102: FOOD AND BEVERAGE MANAGEMENT
(2024 Admission onwards)**

Maximum time: 2 hours

Maximum marks : 70

Section A

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

1. Define cost accounting.
2. What is meant by inventory control?
3. What is meant by Receiving in management?
4. Define production control.
5. What is standard portion size?
6. Expand POS and brief.
7. What is budgetary control?
8. What is meant by menu profitability?
9. Define managerial skill.
10. What is hospitality industry?

Section B

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

11. Explain how control of capital expenditure is executed in food and beverage management.
12. Write how the system of food cost control covers the catering operation.
13. What are the factors that should be considered while fixing the price?
14. How receiving, storing and issuing of food and beverage is done in a hotel.
15. Compare standard recipe, standard yield, standard portion size of beverage control .
16. Write the structure of menu.
17. Give a brief note on books maintained in bar.
18. Menu as a marketing tool- explain

Section C

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

19. Give an elaborate note on menu engineering.
20. Write the procedure of cash ECR, POS under sales control..