

**SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
MARCH 2021**

Hotel Management and Catering Science
BSH/C 6B 12—FOOD AND BEVERAGE MANAGEMENT
(Common for Catering and Culinary Arts)
(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

1. Average per cover can be calculated by dividing _____ by number of customers.
2. _____ is the inventory level at which a company would place a new order.
3. _____ costs vary with change in volume of sales but not in direct proportion.
4. Idle but usable resources are termed as _____.
5. _____ is the base document used to prepare purchase order.
6. Expand the term NCR.
7. The Contribution is the extra amount of sales over _____.
8. The difference between budgeted and _____ is termed as variance.
9. The item which cannot be stored for long time in normal condition is known as _____.
10. _____ inventorying shows the running balance calculated based on records.

(10 × 1 = 10 marks)

Section B

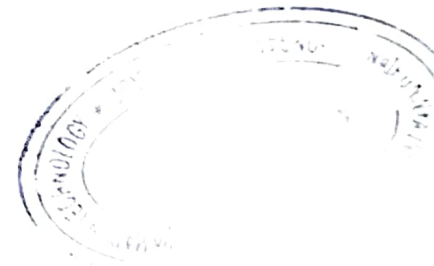
Answer at least five questions.

Each question carries 4 marks.

All questions can be attended.

Overall Ceiling 20.

11. How you calculate monthly food cost ?
12. What is seat turn over ?
13. Expand the terms FIFO and LIFO.
14. What is Bin card ?



Turn over

15. Mention the aims of storing control.
16. What is fixed budget ?
17. What is standard costing ?
18. What is 'intra Departmental Transfer' ?
19. Define the term 'marginal cost'.
20. What is cost plus pricing strategy ?

(5 × 4 = 20 marks)

Section C

Answer at least four questions.

Each question carries 8 marks.

All questions can be attended.

Overall Ceiling 32.

21. List down any *four* reasons for a catering establishment experiencing high food cost.
22. What you mean by ABC inventory analysis ?
23. What you mean by issuing control ? Write about two types of issuing.
24. What is Break Even Point ? List down the benefits of break-even analysis.
25. What is budgetary control ? Mention its objectives.
26. What is standard portion size ? Name four equipment used for portion control.
27. List down constrains of menu planning.
28. Differentiate Master and Functional budgets.

(4 × 8 = 32 marks)

Section D

Answer any one questions.

The question carries 18 marks.

29. Explain the goods receiving procedure and draw the format of any *two* receiving documents maintained at the receiving department.
30. As an accounts manager how do you standardize the cash handling procedures ?
31. a) What is menu ? What are the different types of menus ?
b) How can you convert your menu into an effective selling tool ?

(1 × 18 = 18 marks)