

D 30832

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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Catering Science and Culinary Arts

BSH/C 5B 10—FOOD AND BEVERAGE MANAGEMENT

(2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer the following questions is not exceeding **one paragraph**.
Each question carries 2 marks.
(Maximum Marks 20).*

1. Define Sale.
2. Write down the importance of Inventory control.
3. What is Physical Inventory System ?
4. Define PV Ratio.
5. Define POS.
6. What is an Electronic Cash Transfer ?
7. Write down the importance of variance analysis.
8. Define A la Carte menu.
9. Define Menu merchandising.
10. What is blind receiving ?
11. Mention any *two* books maintained for beverage control.
12. What are the *two* methods to control the inventory of stores ?

Section B

*Answer the following questions in not exceeding 120 words (Short Essays) each.
Each question carries 5 marks.
(Maximum Marks 20).*

13. Discuss different elements of costs.
14. What are the two methods to control the inventory of stores ?

Turn over

15. What are the different types of Receiving procedure ?
16. What are the different steps involved in Zero Base Budgeting ?
17. What are the elements included in structuring a Menu ?

Section C

*Answer any **two** questions in not exceeding 250 (Long Essays).*

Each question carries 10 marks.

(2 × 10 = 20 marks)

18. Briefly explain Sales Control System and its functions.
19. Discuss the different types of Budget.
20. What are factors to be considered while planning the Menu ?
21. Explain the different receiving procedure and guidelines for receiving department.