

D 50638

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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2023**

Hotel Management and Catering Science/Culinary Arts  
BSH/C 5B 10—FOOD AND BEVERAGE MANAGEMENT  
(2020 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer the following questions in not exceeding **one paragraph**.*

*Each question carries 2 marks.*

*(Maximum Marks 20)*

1. Define Cost.
2. What are the two ways of expressing sales in F and B operation ?
3. What is Stocktaking ?
4. What is meant by LIFO ?
5. Define Food and beverage control.
6. Define Bin cards.
7. Define Standard costs.
8. Define Material Variance.
9. What is Breakeven Analysis ?
10. What is Menu Merchandising
11. Define Simultaneous Menus ?
12. Define Table d hote menu.

**Turn over**

**Section B (Short Essay)**

*Answer the following questions in not exceeding 120 words each.*

*Each question carries 5 marks.*

*(Maximum Marks 20)*

13. What are the four types of coast ?
14. What is the importance of stocktaking.
15. Describe the objectives of a food and beverage control.
16. Describe the Advantages of Standard Costing.
17. Describe the disadvantages of very long menu.

**Section C (Long Essay)**

*Answer any **two** questions in not exceeding 250 words.*

*Each question carries 10 marks.*

18. How can restaurants increase seat turnover ?
19. What are the steps involved in Establishing Proper Purchase Procedure.
20. Explain the Duties and responsibilities of Purchase manager.
21. Explain the Factors to be considered while fixing the selling price.

(2 × 10 = 20 marks)