

D 110182

(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

Hotel Management and Catering Science/Hotel Management and 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. What are the 3 elements of costing ?
2. Define Sales.
3. Define perpetual inventory.
4. What is FIFO inventory method ?
5. Define Purchasing.
6. Define SOP.
7. What is Standard costing ?
8. Define Labor Variance.
9. What is PV Ratio ?
10. Define Single menus.
11. What is ala carte menu ?
12. What is Contribution margin ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. What are the two basic groups of terms normally used in F and B operations to express sales concept ?
14. What are the two methods of inventory control ?
15. Why Food and beverage control tends to be more difficult than the control of materials ?
16. Describe Profit variance.
17. Describe the constraints menu planning.

Section C (Long Essay)

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

Each question carries 10 marks.

18. How to Increase Table Turnover in Your Restaurant.
19. What are the various methods of pricing of commodities ?
20. Explain the step by step procedure of purchasing.
21. Key Objectives of Budgetary Control.

(2 × 10 = 20 marks)