

D 130200

(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2025**

Hotel Management and Catering Science/Hotel Management and Culinary Arts

BSH/C 5B 10—FOOD AND BEVERAGE MANAGEMENT

(2020 Syllabus)

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 commercial catering.
2. What do you mean by Institutional catering ?
3. Define Standard purchase specification.
4. What do you mean by Daily receiving report ?
5. Define Inventory value.
6. What is meant by Beverage cost ?
7. Define Standard recipe.
8. What is mean by Yield testing ?
9. Define KOT.
10. Define Break even analysis.
11. Define A la carte.
12. Define VED Analysis.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. Why is it essential for the receiving clerk to have knowledge about the standard purchase specification ?
14. What is a standard purchase specification ? What are its uses ?
15. What are the points to be considered while preparing bills of sale ?
16. What are the methods of calculating the selling price of food ?
17. How is performance of employees monitored ?

Section C (Long Essay)

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

Each question carries 10 marks.

18. What are the various equipments necessary for receiving goods in a store ?
19. What are the points to be considered while purchasing beverages ?
20. Mention the various types of KOT followed in a catering establishment.
21. Explain the phase in budgetary control.

(2 × 10 = 20 marks)