

22U504

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC20U BSH5 B10 - FOOD AND BEVERAGE MANAGEMENT

(Hotel Management and Catering Science - Core Course)

(2020 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Name the elements of cost.
2. Discuss the meaning of Net profit.
3. Express the meaning of Sales summary sheet.
4. Write two difference between physical and perpetual inventory.
5. What you meant by cash and carry purchasing?
6. What you meant by Inter-departmental transfer voucher?
7. Explain two methods of cash handling procedure in Hotel business.
8. Write the meaning of standard costing.
9. Summarize the food cost calculation method.
10. Name the meaning of Net loss.
11. Make the points of presentable menu.
12. Express the points of cyclic menu.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. List factors affecting gross profit and remedial measures.
14. List out the objectives of Inventory control.
15. Research proper purchase procedure.
16. Discuss the Books maintained in beverage control system.
17. Report the objectives of Budgetary control.

18. Describe Material variance and Over Head variance.

19. List the pointers for menu control.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Implement various sales concept and uses of sales concept.

21. Explain Constraints of Menu. Write in detail Layout of menu.

(1 × 10 = 10 Marks)
