

15U544

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Name:

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, OCTOBER 2017

(CUCBCSS-UG)

CC15UHM5 B09-FOOD AND BEVERAGE MANAGEMENT

(Catering Science & Hotel Management - Core Course)

(2015 Admission Regular)

Time: Three Hours

Maximum: 80 Marks

Part A

Answer *all* questions. Each question carries 1 mark

Fill in the blanks

1. Expand LIFO.
2. $(\text{Beverage cost/sales}) \times 100 = \dots\dots\dots$
3. NCR is
4. Plat du jour means.....
5. A point at which there is no profit or no loss is known as
6. EOQ is
7. P.V. ratio is
8. Employee salary is cost.
9. A summary or finalized budget is known as
10. Variance means.....
11. Sales- Beverage cost =
12. Record of any returns made to suppliers is recorded in the.....

(12 x 1= 12 marks)

Part B

Answer *all* questions. Each question carry 2 marks

13. Define variable cost.
14. What is perpetual inventory?
15. Contribution.
16. Give the break even formula.
17. Standard yield.
18. Lead time.
19. What is budgetary control?
20. What is profit variance?

21. What is meant by pay roll?

(9 x 2= 18 Marks)

Part C

Answer *any five* questions. Each question carries 6 marks

22. What are constraints of menu planning?

23. Write a note on pricing of commodities issued from stores.

24. What is stock taking? What are the objectives of stock taking?

25. Write about ECR & POS.

26. Write a note on types of budget.

27. Write a note on break even analysis with the help of a graph.

28. Write a note on types of budget.

(5 x 6= 30 Marks)

Part D

Answer *any two* questions. Each question carries 10 marks

29. What are the six methods of beverage control?

30. How do MIS help management? Write a detailed note on daily food cost and monthly food cost. How do you calculate food cost?

31. What is menu merchandising? Write a detail note on pricing of menus.

(2 x 10= 20 Marks)
