

19U571S

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Name:

Reg. No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CUCBCSS-UG)

CC15U HM5 B09 - FOOD AND BEVERAGE MANAGEMENT

(Hotel Management & Catering Science – Core Course)

(2016, 2017 Admissions - Supplementary)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

Fill in the blanks:

1. Materials are issued to various departments based on -----
2. Dilution of drinks by bar staff is one of the -----
3. The menu which offer a wide selection of items to choose from -----
4. EOQ Means -----
5. An employee working more than once scheduled work time is called -----
6. A menu which repeats at regular intervals ----- menu.
7. Selling price minus ----- is contribution.
8. Budget created for a particular department of process is ----- budget.
9. The temperature of walking cooler is ----- Celsius
10. The document which contains the detail of a particular item to be purchase is -----
11. To obtain average check, you will divide total sales by -----
12. List any one method of purchasing beverages -----

(12 × 1 = 12 Marks)

PART B (Short Answer Type)

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

13. List different purchase methods in Food & beverages.
14. Write a note on promotional pricing.
15. Name the elements of cost.
16. Explain the difference between fixed cost & variable cost.
17. Cover turnover.
18. What is meant by payroll?
19. Contribution
20. Paid reserve
21. Define budget

(9 × 2 = 18 Marks)

PART C (Paragraph Type)

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

22. Write a note on receiving
23. Identify any five bar frauds
24. Write a note on ECR, NCR.
25. Objectives of inventory management
26. Reorder level & Danger level
27. Describe ABC analyses
28. What are the points to be consider while selecting supplier?

(5 × 6 = 30 Marks)

PART D (Essay Type)

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

29. Describe the different methods of Food& Beverage control system.
30. Enumerate the receiving procedure of hotel industry.
31. Explain detail different pricing methods in Food & Beverage sales.

(2 × 10 = 20 Marks)
