

**18U638**

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Name: .....

Reg. No.....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021**

(CUCBCSS-UG)

**CC18U BSH6 B12 – FOOD AND BEVERAGE MANAGEMENT**

(Hotel Management and Catering Science – Core Course)

(2018 Admission - Regular)

Time: Three Hours

Maximum: 80 Marks

**Section A**

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

1. ----- is the minimum level of supplies required to meet the daily demands of F & B Operations
2. ----- is the study of determining the popularity and profitability of menu items.
3. ----- is the method where the items are purchased first and consumed first.
4. ----- is the ratio of restaurant cost of ingredients and the revenue generate from those ingredients when the menu items are sold
5. Over pouring by bar staff is a kind of -----
6. A multi course menu available at fixed price is called -----
7. ----- is the process of accurately accounting all existing Food and Beverage and related items in stock
8. Food and Beverage is an example of ----- cost
9. ----- cost is described as predetermined cost and part of a manufactures annual profit plan
10. ----- cost includes the expense incurred in maintaining the restaurant staff

**(10 × 1 = 10 Marks)**

**Section-B**

Answer any *eight* questions. Each question carries 2 marks.

11. Define MIS.
12. What is meant by perpetual inventory?
13. What is standard recipe?
14. Briefly explain Zero Budget.
15. Briefly explain ECR.
16. What is meant by menu planning?
17. Briefly explain POS.
18. What is Budgetary control?

19. Define Cost.
20. Enlist the classification of dishes according to menu engineering.

**(8 × 2 = 16 Marks)**

**Section C** (Paragraph questions)

Answer any *six* questions. Each question carries 4 marks.

21. Explain elements of cost with examples.
22. What are the different budgets prepared in F & B Operations?
23. What are the various fraudulent practices that occur in Bar operations?
24. Explain the various methods of pricing menus followed in hotel industry.
25. What is Break Even Analysis and list down its uses?
26. Discuss the importance of inventory control in Catering industry.
27. List any three reports generated in Food service operations.
28. What are the constraints of menu planning?

**(6 × 4 = 24 Marks)**

**Section D** (Essay Type)

Answer any *two* questions. Each question carries 15 marks.

29. How can menu be used as an effective tool for marketing?
30. Write a descriptive note on the importance of cost control in the catering industry?  
Support your answer by highlighting prime techniques and methods of cost control.
31. What is Variance Analysis and explain the variance analysis in Food and Beverage Operations?

**(2 × 15 = 30 Marks)**

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