

19U661

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Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

CC19U BSH6 B12 - FOOD AND BEVERAGE MANAGEMNT

(Catering Science & Hotel Management - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. What is actual cost?
2. Write the meaning of material cost.
3. Find the meaning of Re-ordering level.
4. Explain simple average method.
5. What is lead time in purchasing?
6. Explain the meaning of production control.
7. Write 4 types frauds in hospitality business.
8. Report the meaning of standard cost.
9. Name the meaning of Net loss.
10. Define PV ratio.
11. Practice the exceptional points for Menu structure.
12. Explain the meaning of counterfeit currency.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Differentiate semi fixed cost and variable cost.
14. Describe physical Inventory system.

15. Research proper purchase procedure.
16. Summarise the implementation of Standard portion size in Food & Beverage management.
17. Examine budgetary control framework.
18. Mention few frauds which can happen in the Bar.
19. Review the importance of variance analysis.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Summarise the sales concept. Various uses sales concept.
21. Discuss in detail menu structure and methods of menu printing.

(1 × 10 = 10 Marks)
