

21U583

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(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. Define variable cost.
2. Explain standard yield.
3. Mention 4 importance of inventory control.
4. Explain buffer stock.
5. What is lead time in purchasing?
6. Apply the meaning of duplicate checking method in sales control.
7. Explain two methods of cash handling procedure in Hotel business.
8. Examine the meaning of overhead variance.
9. Name the meaning of Lead time.
10. Name the cost groups.
11. Discuss the determinants of Pricing.
12. List the Competition oriented pricing.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Explain the meaning of cost. Express Elements of cost.
14. Justify Reordering level and Maximum level.
15. Define monthly Inventory methods.
16. Summarise the Triplicate checking method.

17. Define budget and budgetary control.
18. Compute the advantages of Budgetary control.
19. Make the points to be consider while printing Menu.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Summarise the sales concept. Various uses of sales concept.
21. Explain Constraints of Menu. Write in detail Layout of menu .

(1 × 10 = 10 Marks)
