

S.No. 1937

12UHM13

(For the candidates admitted from 2012–2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Sixth Semester

Hotel Management and Catering Science

FOOD AND BEVERAGE MANAGEMENT

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. What is sale's price?
2. How sales per serving person are derived?
3. Define average sale per serving person.
4. Write the uses of trolleys.
5. Give two examples of minor equipments used in receiving.
6. What is a tag?
7. How many types of purchasing contracts are there?

8. What is master quotation list?
9. What is standing order purchase?
10. Give two examples for operation control.

PART B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Write the qualifications needed for a receiving clerk.

Or

- (b) Write a short note on daily receiving report.

12. (a) Write a note on quality purchasing.

Or

- (b) Write the advantages of cash and carry?

13. (a) Write a note on beverage management.

Or

- (b) How advertising technique is applied to beverage menu?

14. (a) Write a short note on persuasive selling.

Or

- (b) Write the importance of labour cost control.

15. (a) Write the constraints in planning a menu.

Or

- (b) How public relation is maintained in food and beverage department.

PART C — (3 × 10 = 30 marks)

Answer any THREE of the following.

16. State the duties and responsibilities of receiving clerk.

17. Explain different methods of food purchasing.

18. Write the duties of chef-de-cuisine.

19. Describe various types of beverage menus.

20. Point out the checklist followed while receiving alcoholic beverages.