

19. Write notes on:

- (a) Yield Management (5)
- (b) Non moving and Slow moving items. (5)

20. Discuss in detail notes on Par stock and Beverage costing.

S.No. 5572

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(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022

**Part III – Hotel Management and Catering Science –
Major**

**FOOD AND BEVERAGE MANAGEMENT AND COST
CONTROL**

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define the term 'Purchasing'.
2. Write short notes on Motels.
3. Define the term "Optimal amount".
4. What do you mean by Purchase specification?
5. Define the term "Receiving procedure".
6. Write short notes on Convenience foods.
7. Define the term "Food costing".

8. Write briefly on Dairy products.
9. Write short notes on food and beverage service skills.
10. What do you mean by Menu pricing?

PART B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Explain about organization and administration in food and beverage management.

Or

- (b) Write note on buyers relationship with purchasing other company personnel.

12. (a) Write notes on optimal prices in food and beverage management.

Or

- (b) Explain about various typical ordering procedure.

13. (a) Explain about Purchasing procedure.

Or

- (b) Write notes on typical storage procedure.

14. (a) Explain about Alcoholic and Non alcoholic beverages. Give any one example of them.

Or

- (b) Write notes on Furniture, Fixtures and Equipments.

15. (a) Explain about Food cost Reconciliation.

Or

- (b) Write notes on records in food cost control.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Write notes on :

- (a) The concept of selection and procurement (5)
- (b) Distribution systems (5)

17. Discuss in detail notes on optimal suppliers and optimal payment policy in food and beverage management.

18. Give a detail account on Security in the purchasing system and processed produce and other grocery items.