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Name of the Candidate :

B.Sc. DEGREE EXAMINATION DECEMBER 2013.

(HOTEL MANAGEMENT AND TOURISM)

(THIRD YEAR)

(PART – III)

350 — FOOD AND BEVERAGE MANAGEMENT

Time : Three hours

Maximum : 100 marks

(Maximum Marks 75 for Candidates joined during 2011 – 2012 and after)

Answer any FIVE questions.

(5 × 20 = 100)

All questions carry equal marks.

1. What is Portion Control? Write the importance of portion control. Explain how portion control helps in establishing standards of a catering management.
2. What are the functions and responsibilities of food and beverage management?
3. Write the importance of proper receiving of raw materials in the hotels.
4. Write the different methods of cooking based on moist heat.
5. What are the methods of promoting sales of in F and B department?
6. What are the criterias that determine cost of a product (food)?
7. Define cost. What are the elements of cost? Explain each with suitable examples.
8. What are the points to be considered while selecting a supplier?
9. What are the various methods of services followed in F and B department?
10. How will you measure the performance of staffs working in the F and B department?