

**C-6734**

**Sub. Code**

**90521**

**P.G. DIPLOMA EXAMINATION, APRIL 2022**

**Second Semester**

**Hotel Food Service Management**

**FOOD AND BEVERAGE CONTROLS**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define cost control.
2. Write the responsibilities of control department.
3. What are Standard purchase specifications?
4. List out different steps of budget development.
5. How do you Select suppliers?
6. What is purchase order system?
7. Define revenue control.
8. Write about automated guest check system.
9. What is performance evaluation?
10. Write short notes on orientation.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the roll and functions of control system.

Or

- (b) Define standard recipe and draw the format of standard recipe.

12. (a) Distinguish between standard food cost and standard beverage cost.

Or

- (b) Briefly explain about menu engineering.

13. (a) What are the procedures followed during inventory control?

Or

- (b) Purchasing objectives and procedures - Explain.

14. (a) Write about automated guest check system.

Or

- (b) List out various theft of revenue occurs in beverage operations.

15. (a) Functions of human resource department - Explain.

Or

- (b) Write short notes on factors affecting work or performance.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write a detail account on planning of food and beverage control.

Or

- (b) Explain in detail - purchasing and receiving controls and purchasing responsibilities.

17. (a) Distinguish between server banking system and cashier banking system.

Or

- (b) Write about standard revenue and guest check control system.

18. (a) Describe establishing a unit of measurement for labor standards.

Or

- (b) Write about work simplification and labor cost controls.

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**C-6735**

**Sub. Code**

**90522**

**P.G. DIPLOMA EXAMINATION, APRIL 2022**

**Second Semester**

**Hotel Food Service Management**

**COMPUTER APPLICATION IN FOOD AND  
BEVERAGE MANAGEMENT**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Write short notes on computer used in hotel industry?
2. What do you mean by hotel property management system?
3. What is word processing software?
4. Define database management software.
5. Explain reservation management.
6. What is global distribution system?
7. What do you mean by room management?
8. What is room management module?
9. Write short notes on point of sale system.
10. Define call accounting system.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the link between internet and hotel industry.

Or

- (b) Briefly explain about hotel property management systems.

12. (a) Answer in detail about electronic spread sheet software.

Or

- (b) Discuss about essential of computer system.

13. (a) What are all the types of reservation handled in hotel industry?

Or

- (b) What are the reservations based on computers?

14. (a) Give in detail about the interconnection between room management and guest accounting module.

Or

- (b) Distinguish between room management and guest accounting module.

15. (a) Classify in detail about PMS and POS.

Or

- (b) Explain the points to be considered while planning a property management system.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about room management and guest accounting in hotel industry.

Or

- (b) Answer in detail about essential of computer in food and beverage management.

17. (a) Describe the uses of computer in hotel industry.

Or

- (b) List out different software used in hotel industry.

18. (a) Describe the system interfaces in property management system.

Or

- (b) Write brief notes on computer based reservation method.
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