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**6490**

Register Number  
Name of the Candidate:

**M.Sc. DEGREE EXAMINATION, May 2015**

**(HOTEL MANAGEMENT)**

**(FIRST YEAR)**

**530/531: ADVANCED FOOD AND BEVERAGE  
MANAGEMENT AND COST CONTROL**

(Old and New Regulation)

Time: Three hours

Maximum: 75 marks

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**Answer any FIVE questions**

**(5× 15=75)**

1. a) Restaurant operations explain in detail.  
b) What are the New Franchise process?
2. a) Write the responsibilities of food and beverage management in hotel.  
b) Marketing concept in hotel. Explain.
3. a) What are the various stages of preparing Budgets?  
b) Explain –Break Even Analysis.
4. a) How to calculate the food cost?  
b) Which are the methods of food control?
5. a) What are the Issues in organizing?  
b) Authority, Responsibility - Explain in Revenue process.
6. a) Which are the merits and demerits in Franchise Systems?  
b) What are rules for new Franchise process?
7. a) Market Segmentation-Explain.  
b) Marketing concept -Explain.
8. a) Control Checklist, Menu- Explain.  
b) Pricing consideration- Explain.
9. a) What are the types of Accounting?  
b) How to maintain Decision Accounting in Food and Beverage Outlets?
10. a) How to organise the hospitality management, example some hospitality industry in the World?  
b) What are the revenue process?

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