

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2018
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FOOD & BEVERAGE SERVICE -1

Time: Three Hours

Maximum: 75 Marks

SECTION-A IIP Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Which one of the following is an example of welfare catering?
(i) Institutions (ii) Room service
(iii) Banquets (iv) Bar
- 2 Which one of the following skill is not required for a service staff?
(i) Communication (ii) Honesty
(iii) Salesmanship (iv) Stormy
- 3 Dummy waiter refers to
(i) Reception Desk (ii) Booster seats
(iii) Restaurant linen (iv) Sideboard
- 4 Which one of the following section is responsible for the preparation of coffee?
(i) Hot Plate (ii) Linen room
(iii) Still room (iv) Silver room
- 5 The person who carved the meat at carvey counter is called _J_
(i) Trancheur (ii) Bain-marie
(iii) Aboyeur (iv) Serveur
- 6 Cyclic menu is followed in _____ .
(i) fast food (ii) coffee shop
(iii) Banquets (iv) industrial canteen
- 7 Which one of the following information is necessary on KOT?
(i) Date (ii) Manager's name
(iii) Guest name (iv) Chair number
- 8 The top copy of the KOT goes to the _____ .
(i) front office (ii) kitchen
(iii) cashier (iv) guest
- 9 What is the recommended temperature for service of coffee?
(i) 62°C (ii) 82°C
(iii) 92°C (iv) 88°C
- 10 Which one of the following country is world's largest coffee producer?
(i) India (ii) Brazil
(iii) Mexico (iv) Costa Rica

Cont...

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Bring out the types of restaurants and explain its features.
OR
b Describe the duties and responsibilities of head waiter.
- 12 a Explain any four restaurant linens and write their uses.
OR
b Write the importance of dummy waiter.
- 13 a Describe the gueridon service and explain its advantages and disadvantages.
OR
b What is Menu? Explain its functions.
- 14 a Give a note on triplicate checking system.
OR
b What you mean by EPOS? Explain its uses.
- 15 a Show the tea manufacturing process and explain its types.
OR
b Give a note on aerated drinks.

SECTION -C (40 Marks!)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Draw the organization chart of food and beverage service department and explain.
OR
b Compare about the intra and inter departmental relationship of food service industry.
- 17 a Classify the types of crockery and explain their specifications and uses.
OR
b Categorize the silver cleaning methods.
- 18 a Briefly explain the assisted service system.
OR
b Point out the French classical menu in sequence.
- 19 a Highlight the difference type of billing methods.
OR
b List out the order taking methods and explain in detail.
- 20 a Classify the non-alcoholic beverages and explain each with examples.
OR
b Elucidate the coffee manufacture process and explain its types.

Z-Z-Z

END