

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(Second Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

FOOD SERVICE & FUNCTION CATERING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 Define Cover.
- 2 What is Mise en place?
- 3 What is Pre-plated service?
- 4 What are the uses of baize?
- 5 Define Room service.
- 6 What is Gueridon?
- 7 What is NCKOT?
- 8 What is a bill?
- 9 What is a toasting event?
- 10 What is ODC?

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a What are the various dishes offered during Brunch?
OR
b Explain the works performed during Mise en scene.
- 12 a List out the factors influencing the styles of service.
OR
b Detail the features of French service.
- 13 a What are the equipments required in Room service?
OR
b Point out the advantages of Geridon service.
- 14 a List out the various food control systems.
OR
b How do you handle bomb threat in service outlet?
- 15 a Draw a 10 course function menu with the requirement of equipment and staff to serve.
OR
b Give an introduction to Banquet.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Explain the procedure for laying a cover.
- 17 Discuss the rules to be observed while waiting at a table.
- 18 List out the various types of trolleys.
- 19 Detail the order taking methods for a alcoholic beverages.