

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(Second Semester)

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

FOOD SERVICE AND FUNCTION CATERING /
FOOD & BEVERAGE SERVICE - II

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is Mis-en-place?
- 2 Mention any two terms used in continental breakfast.
- 3 Define carvery.
- 4 Enlist any two do's during the service.
- 5 Name the in-room facility items offered in hotels.
- 6 Enlist two limitations of decentralized system.
- 7 What is no charge?
- 8 Give the special needs while dealing the aged guest.
- 9 What is formal function?
- 10 Mention any four duties of toast master.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Compile an Indian brunch menu.
OR
b Write short notes on English breakfast service procedure.
- 12 a What is Gueridon service? Give its advantages.
OR
b Write about the flow work in a restaurant.
- 13 a Where is room service department located. What are the items found in it?
OR
b State the general points while selecting and handling food.
- 14 a What do you do as a wait staff during the fire accident?
OR
b Draw the sample of a manual bill.
- 15 a State the order of service for formal function.
OR
b Write short notes on staff requirement calculation.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Compile an Indian breakfast menu and explain its service procedure.
- 17 Enumerate the various factors influencing the styles of service.
- 18 Elucidate the collecting and executing of room service order.
- 19 Explain briefly the various methods of order taking.
- 20 Explain the various table setups used in function catering. Explain each