

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2017  
(First Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

**FOOD SERVICE THEORY / FOOD & BEVERAGE SERVICE-!**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

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

- 1 Define Commercial Catering.
- 2 What do you mean by American Service?
- 3 Give the French term for (i) Head waiter (ii) Lounge waiter
- 4 Write down any two duties of a Restaurant captain.
- 5 What is a Dispense bar?
- 6 What is a Still room?
- 7 What do you mean by 'Serviette'?
- 8 Define the term Alacarte menu.
- 9 What are Tisanes?
- 10 Give any four popular brand names of cigarettes.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Write short notes on Coffee shop.  
OR  
b Brief about Silver service.
- 12 a List down the duties of a Restaurant Manager.  
OR  
b Write down any five important qualities required for a waiter.
- 13 a Write short notes on Specialty Restaurants.  
OR  
b Brief about Kitchen Stewarding.
- 14 a List down any five glass wares used in a restaurant with their uses.  
OR  
b What are the points to be considered when planning a menu?
- 15 a Write short notes on the different types of tea.  
OR  
b What are the parts of a Cigar? Explain.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Explain about the different types of restaurant with their characteristics.
- 17 What are the departments that food and Beverage department co-ordinates with? Explain.
- 18 What is a Silver room? Explain the silver cleaning methods.
- 19 Discuss the courses of a French classical menu with suitable example.
- 20 Classify Non-alcoholic beverages and explain them with relevant examples