PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2017 (Fifth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FOOD & BEVERAGE SERVICE - IV

Time: Three Hours Maximum: 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

, ALL questions carry $\hat{E}QUAL$ marks (10x2 = 20)

- 1 Define Banquet Toasting.
- What is canopy?
- What is flare lamp?
- 4 Define flambeing.
- 5 What is stem ware?
- 6 What is plate room?
- What do you mean by Telephone selling?
- 8 Define Marketing Research.
- 9 Who is Occasional Guest?
- 10 Define Duty Rota?

SECTION - B (25 Marks!

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5x5 = 25)

11 a Write a note on informal Banquet.

OR

- b Explain about toast Master.
- 12 a Write about Gueridon Equipments.

OR

- b Write a note on carving in Gueridon Service.
- 13 a Describe about Table Ware.

OR

- b Factors considered while planning a layout of Ancillary areas Explain.
- What do you mean by Food Festival and which way it helps to promote a sale?

OR

- b How to design a layout of Advertisement and the points to be considered?
- 15 a Write a brief note on cafeteria operation.

OR

b Cross Training - Explain.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- What do you mean by seating Arrangements? Explain the types of seating arrangements.
- Explain the serving of poursin, steak Tartare and Melon frappe'.
- Explain the factors for planning interiors of F & B outlets.
- Write a detail note oh External selling.
- Customer satisfaction is a key to promote a Restaurant Business Discuss.

Z-Z-Z END