

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2023
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD & BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Food and beverage is a general term used in
(i) serving (ii) catering
(iii) hospitality (iv) cooking
- 2 Food and beverage service can be divided in categories
(i) 2 (ii) 3
(iii) 4 (iv) 5
- 3 The standard cocktail class often referred to as
(i) flute (ii) martini
(iii) hurricane (iv) old fashioned
- 4 A --- menu does not necessarily have to blend in with the restaurants them or décor.
(i) Children's (ii) Dessert
(iii) Takeout (iv) California
- 5 Who keeps third copy of kot?
(i) kitchen (ii) Barker
(iii) cashier (iv) Retained of kot book

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Briefly explain the commercial catering.
OR
b List down the features of speciality restaurant.
- 7 a Draw the organization chart of food and beverage service department in a small hotel.
OR
b How does food and beverage service coordinates with other department.
- 8 a Explain the importance of a pantry in service area.
OR
b Bring out the various methods of cleaning silver.
- 9 a Highlight the different types of menu.
OR
b Narrate the origin of "menu".

Cont...

- 10 a List the equipment required in making specialty coffee.
OR
b Outline the various methods of order-taking.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Classify the different types of restaurants.
OR
b Point out the various food and beverage service methods.
- 12 a Find out the various attributes of a waiter food and beverage personnel.
OR
b How attributes of a good waiter help enhance restaurant sale?
- 13 a Describe the hotplate and explain the procedure.
OR
b Point out any eight special equipment used in a restaurant and write their uses.
- 14 a Describe the various points to be considered while planning a menu.
OR
b Elucidate the French classical menu with examples.
- 15 a Distinguished between syrup and squash.
OR
b Highlight the various types of KOT used in restaurants.

Z-Z-Z

END