

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Second Semester)

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

FUNDAMENTALS OF FOOD & BEVERAGE SERVICE - II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(5 x 1 = 5)

- 1 The term “catering” refers to _____
 (i) setting up a banquet operation (ii) serving a banquet operation
 (iii) selling a banquet function (iv) all of these
- 2 The person in charge of room service in a hotel is called a _____
 (i) demi-chef de rang (ii) chef d’etages
 (iii) chef de rang (iv) station head waiter
- 3 A gueridon is a _____
 (i) moveable sideboard
 (ii) mobile table for doing lamp work
 (iii) cigar and liqueur handcart
 (iv) trolley for taking used crockery and cutlery to the wash-up
- 4 Food and beverage is a general term used in _____
 (i) Serving (ii) Catering
 (iii) Hospitality (iv) None of the above
- 5 Which item of equipment is used to keep food hot on a buffet?
 (i) chafing dish (ii) sizzling plate
 (iii) Gueridon trolley (iv) wooden chopping board

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(5 x 3 = 15)

- 6 a Write a short note on English Breakfast
 OR
 b Explain how high tea is different from afternoon tea?
- 7 a List out the equipments required for room service.
 OR
 b Write a short note on room service procedure.
- 8 a Write a note on Lounge service.
 OR
 b Write about airline tray service.
- 9 a Write a short note on outdoor catering.
 OR
 b Define Banquet and its types.
- 10 a Write a note on service of cigars
 OR
 b Define club catering in short.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a List down any five factors that must be considered during menu planning.
OR
b Draw and explain table set up for hotel buffet breakfast.
- 12 a Explain steps for collecting order and carrying to the room.
OR
b Discuss about in room facilities and importance of satisfaction of guests.
- 13 a Explain about food preparation techniques.
OR
b Explain about advantages and disadvantages of gueridon service.
- 14 a Discuss about staff requirement calculation for a VIP function in a star hotel.
OR
b Define function catering and explain table setups used in function catering.
- 15 a Discuss the procedure for receiving guests in the f & B outlet.
OR
b Discuss about the effects of tobacco on human health.

Z-Z-Z

END