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

# **BVoc DEGREE EXAMINATION DECEMBER 2023**

(First Semester)

### Branch - HOSPITALITY MANAGEMENT

#### FOOD AND BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 75 Marks

#### SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EOUAL marks  $(10 \times 1 = 10)$ 

ALL questions carry EQUAL marks $(10 \times 1 = 10)$						
Module No.	Question No.	Question	K Level	СО		
1	1	Find the correct expansion of 'ODC'.  a) Organized Dealers for Culinary b) Out Door Catering c) On Development Category d) Outright Development Corporation	K1	CO1		
	2	Relate the right one from the following to the 'Restricted Food Service market'.  a) Pubs b) Hotels c) Transport catering d) Retail stores	K1	CO2		
2	3	Name the tableware that indicates items other than flatware and cutlery.  a) Hollow-ware b) Central appointment c) Service gear d) Waiter's friend	K1	CO2		
	4	Which of the following equipment is used to extract the flesh from the claws of the lobster?  a) Lobster tong b) Lobster fork c) Lobster pick d) Lobster holder	K1	CO2		
3	5	Show the style of service that includes presentation and service of food by the waiter using spoon and fork onto a customer's plate  a) Russian Service b) Family service c) Butler service d) English service	K1	CO3		
	6	Select the correct number of courses available in a French Classical Menu a) Seventeen b) Eighteen c) Nineteen d) Twenty	K1	CO3		
4	7	Who is responsible for billing and taking payments in a restaurant?  a) Sommelier b) Lounge waiter c) Cashier d) Steward	K1	CO4		
	8	While taking order, the term 'follow on' equals to a) Suivre b) Sucre c) Supernova d) Suivant	K1	CO4		
5	9	The coffee trees were cultivated about 1000 years ago in a) Yemen b) Anatolia c) India d) Argentina	K1	CO5		
	10	Select the world's largest grower of coffee.  a) Brazil b) Columbia c) The Ivory Coast d) Indonesia	K1	CO5		

Cont...

## SECTION - B (35 Marks)

Answer ALL questions

**ALL** questions carry **EQUAL** Marks  $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	СО
1	11.a.	Outline the qualities required for a food service staff.		
	(OR)		K2	CO1
	11.b.	Infer the history of restaurants and commercial food service evolution.		
	12.a.	List out any 7 glassware used in a restaurant.		CO2
2		(OR)	K3	
	12.b.	Name any seven special service equipments used in Food and beverage outlets.		
3	13.a.	Summarize the factors that influence the style of food service.		
		(OR)		CO3
	13.b.	Illustrate the cover laying for a full breakfast with a neat diagram.		
4	14.a.	Explain the need for a proper billing system.		
		(OR)		CO4
	14.b.	Construct the meaning and uses of EPOS		
5	15.a.	Develop steps involved in preparing a good cup of tea.	K3	
		(OR)		CO5
	15.b.	Outline the availability of Milk based drinks.		

# SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	СО
1	16	Evaluate the emerging trends in Food and Beverage service industry.	K4	COI
2	17	Determine the role of 'disposables' in food service.	K4	CO2
3	18	Prepare a 10 course Luncheon menu for a corporate meeting.	K4	CO3
4	19	Propose various methods of payment by guests in a restaurant.	K5	CO4
5	20	Elaborate on the different types of tea.	K5	CO5