

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024
(First Semester)

Branch -**HOSPITALITY MANAGEMENT**

FOOD & BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry EQUAL marks (10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which type of restaurant is characterized by a casual atmosphere, limited menu options, and quick service? A) Fine dining restaurant B) Fast-casual restaurant C) Casual dining restaurant D) Quick-service restaurant	K1	CO1
	2	Compare from following and mention which is NOT a good quality for food and service staff? A) Punctuality B) Impatience C) Hygiene D) Communication skills	K2	CO1
2	3	Which of the following is considered a primary piece of food service equipment in a restaurant? A) Blender B) Coffee Maker C) Griddle D) Toaster	K1	CO2
	4	From the options given below show which of the ancillary section is in food and beverage service? A) Kitchen B) Still room C) Restaurant D) Bar	K2	CO2
3	5	Which style of service involves pre-plated food being served directly to the guest at the table? A) Buffet Service B) Silver Service C) American Service D) Russian Service	K1	CO3
	6	When planning a menu, compare the options and mention what should be considered to ensure a balanced meal? A) Seasonal availability of ingredients B) Price of dishes C) Presentation of food D) Popularity of certain dishes	K2	CO3
4	7	Which of the following is a traditional method of order taking in food and beverage service? A) Electronic Point of Sale (EPOS) system B) Triplicate checking method C) Mobile ordering apps D) Self-service kiosk	K1	CO4
	8	Illustrate the billing method which involves presenting the bill at the end of the meal and is commonly used in fine dining restaurants? A) Pre-paid billing B) Deferred billing C) Spot billing D) Bill as check	K2	CO4

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5	9	Which non-alcoholic beverage is typically carbonated and flavored with syrups? A) Tea C) Soft drink	B) Lemonade D) Hot chocolate	K1	CO5
	10	Interpret the correct option that the following non-alcoholic beverages is made by steeping dried leaves in hot water? A) Coffee C) Tea	B) Smoothie D) Milkshake	K2	CO5

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the different types of restaurants and their salient features.	K2	CO1
		(OR)		
	11.b.	Illustrate the essential qualities required for effective food and beverage service staff?		
2	12.a.	Demonstrate the importance of food service equipment in a restaurant and describe the functions of three essential types of equipment used in food service operations.	K2	CO2
		(OR)		
	12.b.	Explain the functioning of a service bar?		
3	13.a.	Identify the points to be considered while planning a menu?	K3	CO3
		(OR)		
	13.b.	Identify the activities after the service?		
4	14.a.	Analyse the uses Triplicate Checking system?	K4	CO4
		(OR)		
	14.b.	Examine EPOS and its utility in a restaurant?		
5	15.a.	Under Non-alcoholic beverages examine milk-based drinks with examples?	K4	CO5
		(OR)		
	15.b.	Analyse natural mineral water under Non-alcoholic beverages?		

SECTION - C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	What are the emerging trends in Food and Beverage Industry?	K4	CO1
2	17	What are the considerations to be kept in mind while purchasing equipment's for Food and Beverage Department?	K4	CO2
3	18	What are the points to be considered while laying a cover?	K4	CO3
4	19	Explain the various methods of order taking.	K5	CO4
5	20	Explain the origin and manufacturing of coffee.	K5	CO5