

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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 of the following is NOT considered a key quality for Food and Beverage (F&B) staff in the hospitality industry? a. Good communication skills b. Product knowledge c. Disorganized work habits d. Attention to detail	K1	CO1
	2	In a fine dining restaurant, what is the primary role of the F&B server when taking an order? a. To rush the guest to make a quick decision. b. To suggest the most expensive items on the menu. c. To provide recommendations, answer questions, and ensure the guest's needs are met. d. To prepare the food in the kitchen after taking the order.	K2	CO1
2	3	Which of the following equipment is essential for an F&B service to maintain proper temperature for hot dishes during service? a. Chafing dish b. Ice bucket c. Glassware d. Sauce ladle	K1	CO2
	4	Which of the following is an example of an ancillary section in F&B service that supports the main service areas? a. Kitchen b. Still room c. Dining hall d. Bar counter	K2	CO2
3	5	Which of the following factors is most likely to determine whether a restaurant adopts a buffet style or table service? a. The size of the dining area and guest turnover rate b. The number of chefs in the kitchen c. The type of uniform worn by the staff d. The availability of parking space for guests	K1	CO3
	6	Which of the following courses in a French classical menu typically comes after the "Potage" (Soup) course? a. Entrée b. Poisson c. Hors d'oeuvre d. Rôti	K2	CO3
4	7	In which billing method are guests charged a fixed price for a meal that includes multiple courses? a. A la carte billing b. Buffet billing c. Table d'hôte billing d. Cash-only billing	K1	CO4
	8	Which feature of an EPOS system helps in managing guest bills and processing payments efficiently? a. Kitchen display system (KDS) b. Receipt printer c. Table management system d. Credit card reader	K2	CO4

Cont...

5	9	Which of the following is an example of a non-alcoholic sparkling beverage often used for toasts? a. Ginger ale                      b. Club soda c. Sparkling water                d. Iced tea	K1	CO5
	10	What is the primary ingredient in a classic mock tail like a Virgin Mary? a. Pineapple juice                b. Tomato juice c. Coconut water                 d. Apple cider	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 sectors of food service industry	K2	CO1
		(OR)		
	11.b.	Illustrate the interdepartmental relationship between food and beverage service and food production?		
2	12.a.	Demonstrate the considerations while purchasing equipments for food and beverage service.	K2	CO2
		(OR)		
	12.b.	Explain the functioning of a silver room?		
3	13.a.	Identify the factors influencing and styles of menu?	K3	CO3
		(OR)		
	13.b.	Identify the different types of cover?		
4	14.a.	Analyse the billing method "Bill as cheque"?	K4	CO4
		(OR)		
	14.b.	Examine the meaning and utility of EPOS in a restaurant?		
5	15.a.	Under Non-alcoholic beverages examine aerated drinks with examples?	K4	CO5
		(OR)		
	15.b.	Analyse squashes 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 is the organisational hierarchy of a food and beverage department?	K4	CO1
2	17	What are the considerations to be kept in mind while planning a dispense bar?	K4	CO2
3	18	What are the various types of cover arrangement?	K4	CO3
4	19	Explain the triplicate checking system?	K5	CO4
5	20	Explain the manufacturing of coffee?	K5	CO5