

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(Second Semester)

Branch – HOSPITALITY MANAGEMENT

**FOOD AND BEVERAGE SERVICE - II**

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	Supper is typically associated with _____ a) Light snacks b) Formal three-course meals c) Late-night meals d) Buffet-style dining	K1	CO1
	2	What is a common preparation method for eggs in an English breakfast? a) Scrambled b) Fried c) Poached d) All of the above	K2	CO1
2	3	Which of the following is NOT typically included in room service menus? a) Snacks and beverages b) Breakfast items c) Full entrees d) Laundry services	K1	CO2
	4	Explain the significance of the location of Room Service department in a hotel? a) Proximity to the lobby b) Easy access to guest rooms c) Adjacent to the swimming pool d) Close to the hotel entrance	K2	CO2
3	5	In gueridon service, what is the term for using alcohol to create a flame? a) Searing b) Sautéing c) Flambéing d) Roasting	K1	CO3
	6	What type of restaurant is most likely to offer gueridon service? a) Room Service b) Fine dine restaurant c) Fast-food restaurant d) Buffet-style restaurant	K2	CO3
4	7	Who is responsible for supervising and managing the overall banquet service? a) Banquet Server b) Banquet Coordinator c) Banquet Captain d) Banquet Chef	K1	CO4
	8	What is a disadvantage of a Buffet Service? a) Limited variety of food options b) Increased operational efficiency c) Potential food wastage d) Enhanced guest experience	K2	CO4
5	9	When is debriefing most likely to occur in a food service setting? a) Before the start of a shift b) During a busy lunch hour c) After the completion of a task or event d) Randomly throughout the day	K1	CO5
	10	What is the "par stock" in the context of food inventory management? a) The maximum amount of food a kitchen can hold b) The minimum amount of a specific item needed on hand c) The average cost of food items d) The total value of all food in inventory	K2	CO5

Cont...

**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.	Illustrate signature hi-tea menu items and their popularity.	K2	CO1
	(OR)			
	11.b.	Explain the features of brunch menu.		
2	12.a.	Explain the importance of mis-en-place in room service.	K2	CO2
	(OR)			
	12.b.	Outline the procedures for clearing room service trays and equipment after the meal.		
3	13.a.	Identify the different types of trollies used in restaurants practicing gueridon service.	K3	CO3
	(OR)			
	13.b.	Describe five essential equipments commonly found on a Gueridon trolley.		
4	14.a.	Illustrate the significance of banquets in the hospitality industry.	K2	CO4
	(OR)			
	14.b.	Explain the key responsibilities of banquet staff during an event.		
5	15.a.	Explain the importance of pre-service briefings in a food service operation.	K2	CO5
	(OR)			
	15.b.	Explain the significance of regular stock taking in a food service operation.		

**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	Summarize the different meals of a day. List the outlets that serve these meals in a hotel.	K2	CO1
2	17	Infer strategies for upselling and suggestive selling during order-taking in room service to increase revenue and enhance guest satisfaction.	K2	CO2
3	18	Compare the advantages and limitations associated with gueridon service.	K2	CO3
4	19	Explain different banquet seating plans with diagram.	K2	CO4
5	20	Identify and categorize the different types of costs incurred in a food service operation.	K3	CO5