## PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

#### **BSc DEGREE EXAMINATION MAY 2025**

· (Second Semester)

### Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

#### FUNDAMENTALS OF FOOD & BEVERAGE SERVICE -II

Time: Three Hours

Maximum: 75 Marks

#### SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$ 

ALL questions carry EQUAL marks (10 × 1 10)								
Module No.	Question No.	Question	K Level	co				
1	1	Which of the following is a traditional item in an Indian breakfast menu?  a) Quiche b) Masala Dosa c) French toast d) Frittata	K1	CO1				
	2	Infer the type of service is common for breakfast in buffets.  a) Table service b) Plated service c) Self-service d) Takeout service	K2	CO1				
2	3	Name the typical location for the preparation of room service orders in a hotel.  a) Lobby b) Front desk c) Kitchen d) Parking lot	K1	CO2				
	4	Explain the meaning of "mise-en-place" in the context of room service.  a) Placing orders b) Setting up the dining area c) Taking reservations d) Cleaning the room	K2	CO2				
3	5	What is a key component of hospital tray service that aids in organized delivery?  a) Table service b) Tray systems c) Buffet setup d) À la carte service	K1	CO3				
	6	Show the potential limitation of gueridon service.  a) Limited guest interaction b) Inability to customize dishes c) Time-consuming preparation d) Only suitable for fast food restaurants	K2	CO3				
4	7	Which equipment is commonly used in banquet service for keeping food warm?  a) Saute pan b) Chafing dish c) Blender d) Deep fryer	K1	CO4				
	8	Infer the crucial step in the organization of a banquet function.  a) Calculating the seating plan b) Choosing the menu c) Analyzing the menu d) Arranging table settings	K2	CO4				
5	9	Which part of a cigar contains the filler, binder, and wrapper?  a) Head  b) Foot  c) Body  d) Cap	K1	CO5				
	10	Show the health issue that is commonly associated with long-term tobacco use.  a) Improved respiratory function b) Reduced risk of cardiovascular diseases c) Lung cancer d) Enhanced immune system	K2	CO5				

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#### 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.	Identify the variations in breakfast service between traditional à la carte dining and buffet-style service in restaurants.		
	(OR)		K3	CO1
	11.b.	Construct a passage on exploring the elements of an Indian High Tea menu.		
	12.a.	Summarize the key elements involved in taking a room service order.		CO2
2		(OR)	K2	
	12.b.	Explain the significance of offering room service in hotels.		
	13.a.	Choose and describe two advantages of Gueridon service in a hotel setting.		
3	(OR)		] K3	CO3
	13.b.	Identify how can an effective order taking process enhance the hospital tray service experience for patients.		
	14.a.	Analyze the process of calculating equipment and staff requirements for an outdoor catering event.		
4	(OR)		K4	CO4
	14.b.	Assume the key considerations in designing a menu for a banquet.		
5	15.a.	Compare and contrast the service rituals associated with cigars and cigarettes.		
	(OR)		K4	CO5
	15.b.	List and brief the terms used to refer to the color variations of cigar wrappers.		

# SECTION -C (30 Marks) Answer ANY THREE questions ALL questions carry EQUAL Marks

 $(3\times10=30)$ 

Module No.	Question No.	Question	K Level	СО
1	16	Analyze how the service approach for an American breakfast buffet differs from the à la carte breakfast service.	K4	CO1
2	17	Inspect the concept of mise-en-place in the context of room service and explain how it contributes to the efficiency of operations.	K4	CO2
3	18	Examine the key elements such as layout, staffing, and ambiance that contribute to creating a successful lounge service.	K4	CO3
4	19	Analyze the role of staff in the success of a banquet function, emphasizing the various responsibilities.	K4 ·	CO4
5	20	Assume how the colors of cigar wrapper influence the overall aesthetics and potentially impact the taste of a cigar.	K4	CO5