PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025

(First Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

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

Module No.	Question No.	Question	K Level	СО
1	1	The term "catering" refers to a) setting up a banquet operation b) serving a banquet operation c) selling a banquet function d) all of these	K1	CO1
	2	Food and beverage service can be divided in categories a) 2 b) 3 c) 4 d) 5	K2	CO3
2	3	The person in charge of room service in a hotel is called a: a) demi-chef de rang b) chef d'etages c) chef de rang d) station head waiter	K1	CO1
	4	A customer who orders Coeur de Filet would expect it to be a) braised lambs heart b) stewed ox-tail c) fried calf's liver d) fillet of beef	K2	CO5
	5	Which item of equipment is used to keep food hot on a buffet? a) chafing dish b) sizzling plate c) Gueridon trolley d) wooden chopping board	K1	CO1
3	6	An indication that a guest's plate is ready to be cleared is when a) the guest stops eating. b) the food has gone cold. c) the guest has left the table. d) the knife and fork are placed together on the plate.	K2	CO4
4	7	The term a la carte means a) a set menu without any alternatives or beverages b) a carte du jour menu inclusive of coffee and service charge c) a series of dishes as chosen by a customer and cooked to order d) a prix-fixe menu with several choices on each course	K 1	CO1
	8	The staff of the still-room are responsible for the preparation of a) fruit baskets b) porridge, boiled eggs, hot beverages, Melba toast c) salads, the cheese board and cold buffet d) breakfast cereals, hot sandwiches	K2	CO4
5	9	a) with the coffee b) with the aperitif before a meal c) with the soup d) halfway through a meal, with the sorbet	K1	CO1
	10	The standard cocktail glass is often referred to as a) flute b) martini c) hurricane d) old fashioned	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
	11.a.	Write about catering establishment in India.	+	
1	(OR)			
	11.b.	Discuss about employment opportunities in food service industry.	K1	CO1
2	12.a.	Write about duties, Responsible of restaurants manager.	K1	
]		(OR)		CO1
	12.b.	Explain: Mis-en-scene, Mis-en-place Briefing.		
	<u>13.a.</u>	Write about cleaning of equipment.	K2	
3		(OR)		
	13.b.	Explain Design and purchasing factors of Equipments used for F&B Service.		CO3
	14.a.	Explain types meals, brunch, lunch, dinner, supper, high tea.	К3	
4		(OR)		CO4
	(OR) Write short notes compiling a South Indian vegetarian and non-vegetarian lunch menu.			
	15.a.	Write short notes on off premises catering.		
5		(OR)	K4	COS
	15.b.	Write short notes on method making of Cocktail.	N.4	CO5

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	What are the proper procedures for disposing garbages?	K2	CO1
2	17	List the duties of the Food and Beverage Manager.	K2	CO2
3	18	List down the equipment used in restaurant cleaning.	K2	CO3
4	19	Brief notes on room service order taking procedure.	K2	CO4
5	20	Explain General point storage of alcoholic beverage service in Bar.	K1	CO5

Z-Z-Z

END