

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022  
(First Semester)

Branch – HOSPITALITY MANAGEMENT

**FOOD AND BEVERAGE SERVICE - I**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which one of the following is an example for secondary catering sector?  
(i) Hotel (ii) Restaurant  
(iii) Bar (iv) Hospital
- 2 Find out the standard height of a dining table.  
(i) 24" (ii) 30"  
(iii) 36" (iv) 40"
- 3 Name the menu with limited choice between courses at a set price.  
(i) Table d' hote menu (ii) Ala carte menu  
(iii) Cyclic menu (iv) Carte du jour
- 4 Who is the incharge of hot plate, shouts out the order on receipt of 'KOT'.  
(i) Aboyeur (ii) Trancheur  
(iii) Chef de nuit (iv) Chef de communar
- 5 Identify the ideal temperature range of water for infusing coffee.  
(i) 60 – 60°C (ii) 71 – 75°C  
(iii) 82 – 86°C (iv) 92 – 96°C

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Describe the functions of food and beverage manager.  
OR  
b Explain the qualities required for food service staff.
- 7 a Summarize functions of still room.  
OR  
b Outline the functions of Hot plate.
- 8 a State the different types of menu.  
OR  
b Describe the points to be considered while laying cover.
- 9 a State the mandatory information provided in KOT.  
OR  
b Explain the different methods of payment.
- 10 a Classify the milk based drinks.  
OR  
b Outline the types of aerated drinks.

Cont...

**SECTION -C (30 Marks)**  
Answer ALL questions  
ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Infer the characteristics of food service sectors.  
OR  
b Categorize different types of restaurants and their salient features.
- 12 a Point out the purchase considerations for food service equipment.  
OR  
b Explicate special equipments and their uses.
- 13 a Highlight the points to be considered while planning the menu.  
OR  
b Examine the factors influencing the style of service.
- 14 a Elucidate the methods of taking food order.  
OR  
b Classify billing methods used in food service operations.
- 15 a Enumerate methods of making coffee.  
OR  
b Distinguish various types of tea and their production process.

Z-Z-Z

END