

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc/ BVoc DEGREE EXAMINATION DECEMBER 2025
(First Semester)**

Common to Branches – **HOSPITALITY AND TOURISM MANAGEMENT/
HOSPITALITY MANAGEMENT**

FOOD AND 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	Name the section responsible for serving food and drink to guests in a hotel. a) Housekeeping b) Front office c) Food and Beverage Service d) Kitchen	K1	CO1
	2	Which of the following best defines Intra-departmental relationship? a) Relation with other departments b) Relation within the same department c) Relation with suppliers d) Relation with customers	K1	CO1
2	3	Identify the room used for storing silverware in a restaurant. a) Pantry b) Still room c) Silver room d) Hot plate	K1	CO2
	4	What is the primary use of Hot Plate in a restaurant? a) Keeping food warm before service b) Cleaning utensils c) Displaying desserts d) Mixing beverages	K1	CO2
3	5	Where is a cycling menu used? a) Hotels b) Airlines c) Industrial canteens d) Fine dining restaurants	K1	CO3
	6	How many standard courses does a French classical menu consist of? a) 8 b) 10 c) 13 d) 14	K2	CO3
4	7	Give the full form of EPOS used in billing? a) Electronic Point of Sale b) Employee Point of Service c) Easy Payment Option System d) Extent Payment of Sale	K2	CO4
	8	How many copies of the KOT are made in the duplicate system of order taking? a) One b) Two c) Three d) Four	K2	CO4
5	9	How is the black tea and green tea differentiated by? a) Tea plant used b) Fermentation process c) Drying temperature d) Packaging	K2	CO5
	10	Express the correct gas in aerated drinks used to produce fizz. a) Oxygen b) Nitrogen c) Carbon dioxide d) Hydrogen	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.	Explain the types of restaurants and describe any two with their salient features.	K2, K3	CO1
		(OR)		
	11.b.	Draw the organizational chart of a food and beverage service department and outline the roles and duties of key personnel.		
2	12.a.	Express about the different types of Crockery and Cutleries used in restaurants with suitable examples	K3	CO2
		(OR)		
	12.b.	Ascertain the functions of the Still Room and the Hot Plate section in a restaurant.		
3	13.a.	Determine the factors that influence the styles of service.	K3	CO3
		(OR)		
	13.b.	Examine the characteristics, applications advantages and disadvantages of Static Menu and Cyclic Menu.		
4	14.a.	Discuss about the characteristics, advantages, disadvantages of manual billing and computerized billing.	K2	CO4
		(OR)		
	14.b.	Summarize the characteristics of Bill as Cheque system and Bill with Order system quoting suitable examples.		
5	15.a.	Explain the different types of coffee commonly served in food and beverage establishments.	K2	CO5
		(OR)		
	15.b.	Elaborate on milk- based drinks.		

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	Explain on the intra- and inter-departmental relationships of the food and beverage service department and its significance on the smooth functioning of a restaurant.	K2	CO1
2	17	Discuss in detail on the various types of food service equipments used in restaurants and explain the functions of ancillary sections.	K2	CO2
3	18	Illustrate the different styles of food service and describe the procedure for laying a cover for a full-course meal.	K3	CO3
4	19	Explore the methods of taking orders and billing systems in food and beverage service. Express the different payment methods used in restaurants.	K3	CO4
5	20	Determine the step-by-step process of manufacturing Tea.	K3	CO5

Z-Z-Z

END