

**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)**

**SECTION A**  
Answer ALL questions  
ALL questions carry EQUAL marks

$$(10 \times 1 = 10)$$

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the types of restaurants and describe any two with their salient features.  (OR)	K2, K3	CO1
	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 Cutlery used in restaurants with suitable examples  (OR)	K3	CO2
	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.  (OR)	K3	CO3
	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.  (OR)	K2	CO4
	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.  (OR)	K2	CO5
	15.b.	Elaborate on milk-based drinks.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$ 

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