

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 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	CO
1	1	Which of the following is NOT a sector of the food service industry? (a) Quick service restaurant (b) Casual dining (c) Airlines (d) Library	K1	CO1
	2	Which factor significantly influences food service operations? (a) Weather (b) Furniture color (c) Name of the restaurant (d) Location	K2	CO1
2	3	Who is responsible for guest orders in the F&B department? (a) Commis (b) Waiter (c) Sous chef (d) Barman	K1	CO2
	4	‘Mise-en-scène’ in a restaurant refers to? (a) Guest complaints (b) Table arrangement (c) Menu preparation (d) Billing	K2	CO2
3	5	Which is NOT a type of F&B equipment? (a) Linen (b) Glassware (c) Blender (d) Blackboard	K1	CO3
	6	Choose the area where a melba toast is prepared (a) Pantry (b) Still room (c) Stewarding (d) Hot range	K2	CO3
4	7	The name Duke Henry of Brunswick has connections with a) A classical meat garnish b) the origins of the menu c) an old established brewery company d) the French classical menu	K1	CO4
	8	Which is NOT part of French classical menu courses? (a) Hors d'oeuvre (b) Potage (c) Beverage (d) Entrée	K2	CO4
5	9	Choose the flavouring that gets added while preparing Turkish coffee (a) Strawberry (b) Vanilla (c) Chicory (d) Fig	K1	CO5
	10	Name the coffee that has Tia Maria (a) Russian Coffee (b) Swiss Coffee (c) Calypso coffee (d) Caribbean coffee	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.	Discuss any three methods of food service. (OR)	K2	CO1
	11.b.	Outline the features of a fine dining restaurant.		
	12.a.	Enumerate the duties of a head waiter. (OR)		CO2
2	12.b.	Discover the responsibilities of a Restaurant Manager.	K3	
	13.a.	List out any 4 service equipments and mention their uses. (OR)	CO3	
	13.b.	Highlight the role of Kitchen Stewarding in a 5 star hotel.		
3	14.a.	Outline the origin of menu. (OR)	K2	CO4
	14.b.	Develop a 7 course French classical lunch menu		
	15.a.	Construct a brief note on non-alcoholic beverages. (OR)		CO5
5	15.b.	Justify the importance of using computerized systems while taking orders in a restaurant.	K3	

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 the Environmental factors that influences the food service operations.	K1	CO1
2	17	Analyze the attributes of Food and Beverage Service staff.	K3	CO2
3	18	Outline the significance of furniture in a restaurant.	K2	CO3
4	19	Elaborate on the menu that is usually used in an Institutional Catering.	K3	CO4
5	20	Furnish a detailed note on Milk based drinks.	K3	CO5