

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

**BSc DEGREE EXAMINATION DECEMBER 2025
(Second Semester)**

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE – II

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	Tea is an _____ beverage. a) Alcoholic b) Non-alcoholic c) Cocktail d) Mocktail	K1	CO1
	2	Same foods Menu are offered every day is called a) Hybrid menu b) Cycle menu c) Market menu d) Fixed menu	K2	CO3
2	3	Which among these is a not a residential sector? a) Hotels b) Motels c) Night clubs d) Resorts	K1	CO1
	4	Outdoor catering doesn't involve _____. a) On site catering b) Off-site catering c) Cloud kitchen d) Grill rooms	K2	CO5
3	5	Which of the following are found in railway stations and airports etc. and generally is generally self-service? a) Fine dining restaurants b) Fast Food Outlets c) Cafeteria d) Ethnic Restaurant	K1	CO1
	6	Ala carte menus are seen in _____. a) Airline catering b) Five-star hotels c) Free standing restaurants d) Night clubs	K2	CO4
4	7	____ service is generally in Banquets. a) Buffet b) À la carte c) Platter to plate service d) None of the above	K1	CO1
	8	Which of the following is the highest revenue producing F&B outlet in any commercial hotel? a) Specialty restaurant b) Coffee Shop c) Banquets d) All of the above	K2	CO4
5	9	Sales summary sheet contains all details of a) food & beverages b) tobacco sales c) method of payment d) all of the above	K1	CO1
	10	The addictive drug found in tobacco is (a) Tar (b) Nicotine (c) Leukoplakia (d) Carcinogen	K2	CO5

Cont...

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 about Menu Engineering. (OR)	K1	CO1
	11.b.	Discuss the various factors to be considered while planning a Menu.		
2	12.a.	Explain the equipment required for room service. (OR)	K1	CO1
	12.b.	Write a short note on in room facilities in star hotels.		
3	13.a.	Write down the advantages and disadvantages of Gueridon service. (OR)	K2	CO3
	13.b.	Write a short note on types of trolley.		
4	14.a.	Explain any three types of banquet table seating arrangements. (OR)	K3	CO4
	14.b.	Illustrate about Banquet function prospectus.		
5	15.a.	Write a Short note on Tobacco and Methods of curing tobacco. (OR)	K4	CO5
	15.b.	Write a Short note on Cigar and its Structure.		

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	Illustrate about various general points of planning a restaurant.	K2	CO1
2	17	Mention the duties and responsibilities of room service order taker.	K2	CO2
3	18	Summarize about various points to be remembered while serving from a Gueridon service.	K2	CO3
4	19	Explain the duties and responsibilities of Banquet manager and Banquet supervisor.	K2	CO4
5	20	Discuss about the effects of Tobacco on human health.	K1	CO5