

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