

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(First Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

ESSENTIALS OF CULINARY/ FUNDAMENTALS OF CULINARY ARTS - 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	Which person is credited with introducing the Classical Kitchen Brigade system? a) Auguste Escoffier b) Gordon Ramsay c) Marco Pierre White d) Ferran Adrià	K1	CO1
	2	Which of the following is classified as a large equipment in a professional kitchen? a) Paring knife b) Range oven c) Whisk d) Peeler	K1	CO1
2	3	Which of the following is classified as a perishable good? a) Grains b) Pulses c) Vegetables d) Flour	K1	CO2
	4	Which of the following is a Blue cheese? a) Cheddar b) Parmesan c) Gargonzola d) Edam	K1	CO2
3	5	Which of the following is an example of shellfish? a) Salmon b) Prawn c) Tuna d) Mackerel	K1	CO3
	6	Which cut of chicken is most commonly used for grilling? a) Breast b) Wing c) Drumstick d) Thigh	K1	CO3
4	7	Which of the following describes the pre-preparation of ingredients? a) Duxelles b) Mire poix c) Mise-en-place d) Onion Pique	K1	CO4
	8	Which method of cooking involves using a combination of both moist and dry heat? a) Roasting b) Braising c) Boiling d) Frying	K1	CO4
5	9	Which of the following is considered as a basic mother sauce? a) Barbecue Sauce b) Hollandaise c) Marinara Sauce d) Teriyaki Sauce	K1	CO5
	10	Which basic element of a stock provides its primary flavor and body? a) Mirepoix b) Liquid (water) c) Bones d) Sachet d'épices	K1	CO5

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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 design and layout of a professional kitchen, highlighting the importance of different sections.	K2	CO1
	(OR)			
	11.b.	Summarize the role of personal hygiene, uniform, and protective clothing in maintaining safety and efficiency in the kitchen.		
2	12.a.	Classify vegetables and fruits. Discuss their importance and uses in culinary.	K3	CO2
	(OR)			
	12.b.	Examine the role of raising agents and flavouring agents in enhancing the quality and appeal of food.		
3	13.a.	Classify of fish and shellfish with suitable examples.	K3	CO3
	(OR)			
	13.b.	Provide the points to consider, while purchasing lamb, beef, and pork and their importance in quality selection.		
4	14.a.	Explain the Aims and objectives of cooking by detailing the importance of mise-en-place and its role in a professional kitchen.	K2	CO4
	(OR)			
	14.b.	Explain the different methods of heat transfer used in cooking how they affect the final outcome of a dish.		
5	15.a.	Explain the basic elements of a stock and their individual roles in creating a flavorful and well-balanced stock.	K2	CO5
	(OR)			
	15.b.	Describe the five basic mother sauces, detailing their primary ingredients.		

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	Classify the different types of equipment used in a professional kitchen with suitable examples.	K3	CO1
2	17	Explain any 10 types of cheese with suitable description.	K2	CO2
3	18	Classify poultry based on age and weight. Discuss the selection process of poultry.	K3	CO3
4	19	Explain the three main categories of cooking methods? Discuss each method by providing examples of specific cooking techniques that fall under each category.	K2	CO4
5	20	Discuss the importance of a properly made stock as a foundation in classic and modern cuisine.	K2	CO5

Z-Z-Z

END

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(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 × 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

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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.	K2	CO1
	(OR)			
	11.b.	Outline the features of a fine dining restaurant.		
2	12.a.	Enumerate the duties of a head waiter.	K3	CO2
	(OR)			
	12.b.	Discover the responsibilities of a Restaurant Manager.		
3	13.a.	List out any 4 service equipments and mention their uses.	K2	CO3
	(OR)			
	13.b.	Highlight the role of Kitchen Stewarding in a 5 star hotel.		
4	14.a.	Outline the origin of menu.	K2	CO4
	(OR)			
	14.b.	Develop a 7 course French classical lunch menu		
5	15.a.	Construct a brief note on non-alcoholic beverages.	K3	CO5
	(OR)			
	15.b.	Justify the importance of using computerized systems while taking orders in a restaurant.		

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

PSG COLLEGE OF ARTS & SCIENCE
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BSc DEGREE EXAMINATION DECEMBER 2025
(First Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FOOD SAFETY AND SANITATION

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	Which of the following is NOT a component of personal hygiene? (a) Protective clothing (b) Proper rest (c) Cost analysis (d) Exercise	K1	CO1
	2	Which type of accident is most common in food service establishments? (a) Slips and falls (b) Electrical shock (c) Fire hazards (d) Burns	K1	CO1
2	3	Name the microorganism is a common cause of food poisoning? (a) Salmonella (b) Rhizobium (c) Lactobacillus (d) Penicillium	K1	CO2
	4	The "7C's" in food safety are related to: (a) Cooking (b) Preventing contamination (c) Costing (d) Customer complaints	K2	CO2
3	5	Which is a protective display method for food? (a) Open trays (b) Closed counters (c) Plastic sheets on floor (d) Displaying without cover	K1	CO3
	6	Which rule applies specifically to bartenders in sanitary food handling? (a) Use of gloves (b) Proper mixing hygiene (c) Protective display (d) Customer billing	K1	CO3
4	7	The three methods of cleaning and sanitizing food contact surfaces are: (a) Boiling, cooling, drying (b) Wash, rinse, sanitize (c) Spray, wipe, mop (d) Heat, refrigerate, cover	K2	CO4
	8	Which of the following is classified as a pest? (a) Dog (b) Cockroach (c) Bacteria (d) Virus	K1	CO4
5	9	HACCP primarily deals with: (a) Sales analysis (b) Hazard control (c) Food costing (d) Employee payroll	K2	CO5
	10	FSSAI functions include: (a) Menu planning (b) Food safety regulation (c) Restaurant marketing (d) Standardizing Recipe	K2	CO5

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 importance of personal hygiene for food handlers in catering establishments.	K2	CO1
		(OR)		
	11.b.	Discuss the safety measures required to minimize workplace accidents in kitchens.		

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2	12.a.	Explain the types of food-borne microorganisms and their impact on food safety.	K2	CO2
	(OR)			
	12.b.	Explain the different types of food-borne illnesses with examples.		
3	13.a.	Apply sanitary procedures that should be followed in preparing food for cafeterias.	K3	CO3
	(OR)			
	13.b.	Prepare a basic sanitary rules for dining room waiters and busboys.		
4	14.a.	Describe the methods of cleaning and sanitizing food contact surfaces.	K2	CO4
	(OR)			
	14.b.	Explain different types of pests and suitable pest control measures.		
5	15.a.	Explain the functions of FSSAI in ensuring food safety in India.	K2	CO5
	(OR)			
	15.b.	Summarize on Food adulteration and its prevention.		

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	Prepare a workplace safety guidelines for kitchen staff covering hygiene, protective clothing, and accident prevention.	K3	CO1
2	17	Examine how microbial contamination leads to food spoilage and propose methods to control it.	K3	CO2
3	18	Explain the Basic Rules to be observed during Food service.	K2	CO3
4	19	“Sustainable waste management & Pest Control Strategies” is very much essential for Food Service Industry – Discuss.	K2	CO4
5	20	Discuss the steps of HACCP with suitable examples, highlight its Benefits.	K2	CO5

Z-Z-Z

END

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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

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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

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BSc DEGREE EXAMINATION DECEMBER 2025
(Second Semester)

Branch- CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS - 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	Give one example of a dry masala. a) Garam masala b) Curry paste c) Ginger-garlic paste d) White gravy	K1	CO3
	2	Mention any one type of marinade. a) Dry marinade b) Fruit puree c) Butter mixture d) Sweet glaze	K2	CO3
2	3	Which region is famous for stuffed parathas? a) South India b) West India c) North India d) East India	K1	CO2
	4	Name any one Mughlai dessert. a) Rasgulla b) Shahi Tukda c) Mysore Pak d) Modak	K2	CO2
3	5	Name one popular breakfast dish from Karnataka. a) Dosa b) Poha c) Thepla d) Litti Chokha	K1	CO2
	6	Define "Malabari cuisine." a) Cuisine from the Punjab region b) Coastal Kerala cuisine rich in coconut and seafood c) Cuisine from Rajasthan d) Street food from Delhi	K2	CO1
4	7	What is "Litti Chokha"? a) A sweet dish from Gujarat b) A rice and fish curry from Bengal c) A baked wheat ball served with mashed vegetables from Bihar d) A stuffed bread from Punjab	K1	CO3
	8	Define "Chingri Malai Curry." a) A spicy chicken curry from Hyderabad b) A prawn curry cooked in coconut milk from Bengal c) A vegetarian curry from Kerala d) A lamb stew from Kashmir	K2	CO3
5	9	What is the staple diet of Gujarat? a) Rice and fish b) Wheat and dairy-based vegetarian food c) Meat and rice d) Millets and pulses	K1	CO2
	10	What is "Vindaloo"? a) A Goan spicy curry made with vinegar and chili b) A sweet dish from Bengal c) A steamed rice cake from Kerala d) A fried bread from Punjab	K2	CO1

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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 the role of basic gravies in Indian cuisine with examples.	K2	CO3
		(OR)		
	11.b.	Write a note on the process of seasoning a tandoor.		
2	12.a.	Explain the salient features of Awadhi cuisine with examples.	K2	CO3
		(OR)		
	12.b.	Write the recipes for any two popular dishes from Jammu and Kashmir.		
3	13.a.	Compare Coorg and Chettinad cuisines in terms of flavor and ingredients.	K1	CO3
		(OR)		
	13.b.	Write recipes for: a) Hyderabadi Biryani b) Avial		
4	14.a.	Describe the spice blends and cooking oils used in South Indian dishes.	K3	CO3
		(OR)		
	14.b.	Describe the food culture and staple diet of Bihar.		
5	15.a.	Discuss Odisha cuisine and its temple food traditions.	K1	CO2
		(OR)		
	15.b.	Write recipes for: a) Dhansak b) Dal Baati Churma		

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	Analyze how climate and culture influence Southern Indian food habits.	K3	CO2
2	17	Elaborate on the salient features of Calcutta cuisine.	K2	CO2
3	18	"Masalas are the soul of Indian cooking." Discuss with examples.	K1	CO1
4	19	Describe the food culture and staple diet of Andhra Pradesh.	K3	CO3
5	20	Explain the specialty cuisines of Awadhi, Mughlai, and Dum Pukht, highlighting their techniques and dishes.	K1	CO3

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
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BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED CULINARY ARTS - 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	Which of the following is a salient feature of French cuisine? a) Use of soy sauce and rice b) Focus only on street food c) Heavy use of chilies and spices d) Emphasis on sauces and wine in cooking	K1	CO1
	2	Which of the following is a common ingredient in Italian cuisine? a) Soybean paste b) Olive oil and tomatoes c) Mustard oil and turmeric d) Fish sauce	K1	CO2
2	3	Which ingredient is most commonly associated with German cuisine? a) Soy sauce b) Sauerkraut and sausages c) Olive oil and garlic d) Curry leaves	K1	CO1
	4	Which of the following is a popular British dish? a) Tandoori chicken b) Fish and chips c) Croissants d) Risotto	K1	CO2
3	5	Which of the following is a common ingredient in Levantine cuisine? a) Soy sauce b) Olive oil and chickpeas c) Butter and cream d) Fish sauce	K1	CO1
	6	Hummus and Falafel are classic dishes of: a) Mexico b) Greece and Lebanon c) Spain d) Britain	K2	CO2
4	7	Name the Chinese regional cuisine which is famous for its spicy and hot dishes? a) Cantonese b) Sichuan c) Shandong d) Jiangsu	K1	CO1
	8	A common salient feature of Japanese cuisine is: a) Use of heavy butter and cream b) Minimalistic presentation with seasonal freshness c) Extensive use of chilies and oil d) Dependence on dried meats	K2	CO2
5	9	Which of the following is a staple food of Thai cuisine? a) Rice and noodles b) Wheat bread c) Potatoes and oats d) Lentils and beans	K1	CO1
	10	Satay (skewered grilled meat with peanut sauce) is a popular dish of: a) Japan b) Indonesia c) China d) Greece	K2	CO2

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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 salient features of French cuisine.	K4	CO3
	(OR)			
	11.b.	Identify the common ingredients used in Italian cuisine with its culinary applications.		
2	12.a.	Summarize any 7 popular dishes of British cuisine.	K5	CO3
	(OR)			
	12.b.	Summarize on Anglo-Indian cuisine.		
3	13.a.	Summarize any 7 popular dishes from Mexican cuisine.	K5	CO3
	(OR)			
	13.b.	Appraise the features of Arabic cuisine.		
4	14.a.	Explain the staple foods of Chinese cuisine.	K6	CO3
	(OR)			
	14.b.	Outline the salient features of Japanese cuisine.		
5	15.a.	Explain the staple foods of Thai cuisine.	K4	CO3
	(OR)			
	15.b.	Explain any two Indonesian dishes with description.		

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 unique components of French Cuisine, highlighting its influence on modern culinary practices.	K5	CO4
2	17	Appraise Spanish cuisine in detail.	K5	CO4
3	18	Summarize on Levantine cuisine.	K6	CO4
4	19	Explain the regional cuisines of China.	K4	CO4
5	20	Thai and Indonesian cuisine has unique ingredient combinations and cooking techniques. Explain.	K4	CO4

Z-Z-Z

END

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BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED FOOD & 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	What is the second fermentation process in the traditional method of Sparkling wine making? a) Primary fermentation b) Filtration c) Triage d) Aging	K1	CO1
	2	What is the primary ingredient used in wine production? a) Barley b) Apple c) Peach d) Grapes	K2	CO1
2	3	In which region would you find the wine appellation of cote d'or? a) Bordeaux b) Burgundy c) Rhone valley d) Provence	K1	CO2
	4	_____ is the famous fortified wine from Italy. a) Chianti b) Marsala c) Barolo d) Prosecco	K2	CO2
3	5	Which grape variety is primarily associated with German wine production? a) Cabernet sauvignon b) Merlot c) Riesling d) Pinot noir	K1	CO3
	6	Which fortified wine is most famous in Portugal? a) Champagne b) Sherry c) Madeira d) Port	K2	CO3
4	7	Which state is known for producing ice wine from the Vidal grape? a) California b) Texas c) New york d) Oregon	K1	CO4
	8	Which Indian region is the largest producer of wine? a) Karnataka b) Tamil nadu c) Andhra pradesh d) Maharashtra	K2	CO4
5	9	Which type of wine is generally recommended to pair with grilled steak? a) Sauvignon Blanc b) Cabernet sauvignon c) Pinot Grigio d) Riseling	K1	CO5
	10	What is the first step in the wine tasting process? a) Tasting b) Smelling c) Swirling d) Looking at the wine's appearance	K2	CO5

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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 constituents of Wine.	K5	CO1
	(OR)			
	11.b.	Summarize the Grape varieties used in red wine making.		
2	12.a.	Explain the wine laws of Italy?	K4	CO2
	(OR)			
	12.b.	Identify the any 7 grape varieties of Italy with description.		
3	13.a.	Analyse the famous grape varieties of Portugal.	K4	CO3
	(OR)			
	13.b.	Examine the wine growing regions of Spain.		
4	14.a.	Provide the wine labeling requirements in America.	K3	CO4
	(OR)			
	14.b.	Explain the wine regions in India.		
5	15.a.	Explain the factors to be considered while tasting wine.	K3	CO5
	(OR)			
	15.b.	Prepare the tips for pairing of food and wine.		

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 various faults in wine.	K5	CO1
2	17	Summarize the major wine growing regions of France.	K5	CO2
3	18	Explain the wine producing regions of Germany.	K4	CO3
4	19	Discover the wine regions of South Australia.	K3	CO4
5	20	Explain the key components of a wine label.	K4	CO5

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

HOSPITALITY MARKETING

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	Choose the term that describes the basic human requirements such as food, shelter and clothing a) Needs b) Wants c) Value d) Brand	K1	CO1
	2	Label the term that covers newspapers, televisions and magazines a) Distribution Channels b) Communication Channels c) Trade channels d) Selling Channels	K2	CO1
2	3	Which of the following is a microenvironment factor affecting a company's marketing? a) Technological forces b) Competitors c) Government regulations d) Cultural trends	K1	CO2
	4	Which macroenvironment factor involves innovations, automation, and new media? a) Social forces b) Technological forces c) Natural forces d) Legal forces	K2	CO2
3	5	Select the following which is not part of the traditional 4Ps of Marketing Mix? a) Product b) Price c) Promotion d) Packaging	K1	CO3
	6	A product may fail in the market due to which of the following reasons? a) High customer demand b) Poor product design c) Effective advertising d) Strong brand loyalty	K2	CO3
4	7	When choosing a marketing channel, the cost of distribution is considered under which selection criterion? a) Channel efficiency b) Channel flexibility c) Channel cost d) Channel coverage	K1	CO4
	8	Which of the following is not a mode of transportation in logistics? a) Rail b) Road c) Warehouse d) Air	K2	CO4
5	9	Pay-per-click (PPC) advertising means: a) Paying a fixed amount per day for ads b) Paying only when someone clicks on your ad c) Paying for creating the ad content d) Paying monthly subscription fees	K1	CO5
	10	Why is the people element important in service marketing? a) Services are produced and consumed simultaneously b) Services are tangible and easy to store c) Services require no human contact d) People do not affect service quality	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.	Differentiate between goods and services.	K2	CO1
	(OR)			
	11.b.	Highlight the features of Hospitality Marketing.		
2	12.a.	Explain the uncontrollable factors associated with marketing environment.	K3	CO2
	(OR)			
	12.b.	Discuss the benefits of market segmentation.		
3	13.a.	Outline the factors influencing product mix.	K3	CO3
	(OR)			
	13.b.	Analyze the 'Product Life Cycle' in detail.		
4	14.a.	Explain the factors to be considered while selecting the distribution channels.	K4	CO4
	(OR)			
	14.b.	Sketch the importance of direct marketing in hospitality industry.		
5	15.a.	Appraise the role of employees in Internal marketing.	K4	CO5
	(OR)			
	15.b.	Discuss the various steps associated with service delivery.		

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	Elaborate on the value chain linkage in hospitality industry.	K1	CO1
2	17	Discuss in detail about the marketing environment.	K3	CO2
3	18	Write a detailed note on the hospitality products.	K3	CO3
4	19	Justify the significance of public relations in hospitality marketing.	K4	CO4
5	20	Debate on the role of customers in relationship marketing.	K4	CO5

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED CULINARY ARTS – 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	Name the Peesin in the charge of larder department a) Chef garde manger b) butcher c) chef de froid d) fish manger	K1	CO1
	2	The functions of larder department are..... a) Cleaning of kitchen b) washing of cloth c) preparation of tandoor fish d) Cold storage of perishable food	K2	CO1
2	3	Mixture of minced or chopped meat and seasonings are called a) Galantine b) forcemeat c) examine d) fleuron	K1	CO2
	4	<i>Panada is a type of</i> a) Coloring Agent b) Binding Agent c) Raioing Agent d) Sweetening Agent	K2	CO2
3	5	Which of the following is a Classical Hors d'oeuvres a) Carriare b) Camembert c) Consomme d) Cheddar	K1	CO3
	6	Prosciutto , Jaman is an example of a) Ham b) Bacon c) Gamman d) Sausage	K2	CO3
4	7	Name the preservatives used in sausages a) Sulphur dioxide b) Carbon dioxide c) Ethylene d) Glutamate	K1	CO4
	8	Name the process in which the meat is dipped in a salt solution for preserving? a) Smoking b) dipping c) Brining d) fermenting	K2	CO4
5	9	Who created the idea of molecular gastronomy? a) Ferrari Adria and Paco Roncero b) Herve This and Nicholas Kurti c) Heston Blumenthal and Rene Zedzepe d) Grant Achatz and Philip Preston	K1	CO5
	10	Identify the correct characteristic of specification a) airy foam b) liquid filled spheres c) hollow spears d) Powder form of liquid	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 role of equipments in larder section.	K4	CO1
	(OR)			
	11.b.	Explain how Aspic Jelly is prepared?		
2	12.a.	Analyse the function of meat in forcemeat.	K4	CO2
	(OR)			
	12.b.	Outline the Recipe of 'Pate'.		
3	13.a.	Explain the different types of brine and their uses.	K5	CO3
	(OR)			
	13.b.	Summarize marinades and their types.		
4	14.a.	Explain the advantages of using natural casing.	K5	CO4
	(OR)			
	14.b.	Summarize the functions of curing agent.		
5	15.a.	Outline the objectives of molecular gastronomy.	K6	CO5
	(OR)			
	15.b.	Develop a Recipe of your own using molecular gastronomy.		

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 the types of sandwiches and explain them.	K4	CO1
2	17	Explain the different types of forcemeat.	K6	CO2
3	18	Evaluate the types and processing of bacon.	K5	CO3
4	19	Analyse the different type of casings used in sausage making.	K4	CO4
5	20	Appraise the contribution of molecular gastronomy to the world of culinary.	K5	CO5

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED 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)

Question No.	Question	K Level	CO
1	Name the volatile fluid obtained by fermenting a liquid containing sugar. a) Alcohol b) Espresso c) Mocktail d) Liqueur	K1	CO1
2	The process in which the yeast acts on sugar and converts it to ethanol and gives off carbon dioxide. a) Distillation b) Fermentation c) Ageing d) Canning	K2	CO2
3	What is VSOP stands for. a) Very Special Old Pale b) Very Superior Old Place c) Very Special Old Place d) Very Superior Old Pale	K1	CO2
4	Name the Expansion of ABV. a) Alcohol By Volume b) Alcohol By Velocity c) Alcohol By Vineyard d) None of the above	K2	CO2
5	Identify the alcoholic beverage distilled from fermented sugarcane by products. a) Whiskey b) Rum c) Vodka d) Tequila	K1	CO3
6	Which of the following country is notable for VODICA a) France b) Russia c) America d) Australia	K2	CO3
7	Name the alcoholic beverage made by brewing and fermenting malted barley. a) Wine b) Whiskey c) Tequila d) Beer	K1	CO4
8	Identify the country of origin for the Liqueur “Cointreau” a) Italy b) USA c) Switzerland d) France	K2	CO4
9	What is the Expansion of BOT _____ a) Bar Order Taker b) Bar Order Ticket c) Bar Order Token d) Bar On Time	K1	CO5
10	What is the team for peel or rind of citrus fruits. a) Vermouth b) Virgin c) Zest d) Chinois	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Explain the advantages and disadvantages of patent still process.	K3	CO1
	(OR)		
11.b.	Illustrate how is alcohol obtained?		
12.a.	Examine the features of Scotch Whiskey.	K3	CO2
	(OR)		
12.b.	Classify types of Cognac.		
13.a.	Explain the manufacturing process of Jamaican Rum.	K4	CO3
	(OR)		
13.b.	Layout any five brand names of Vodka.		
14.a.	Outline any five uses of Liqueurs.	K4	CO4
	(OR)		
14.b.	Differentiate Cider and Perry?		
15.a.	Explain any five famous Mocktails.	K5	CO5
	(OR)		
15.b.	Summarize the equipment's used for making cocktails?		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Examine the types of distillation in detail.	K4	CO1
17	Explain the manufacturing process of Whiskey.	K4	CO2
18	Examine the features of Tequila.	K3	CO3
19	Appraise the manufacturing process of Beer.	K5	CO4
20	Show the methods of Mixology used in Cocktail preparations.	K3	CO5

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

HUMAN RESOURCES MANAGEMENT

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	The basic managerial skill(s) is (are)_____. a) To supervise b) To motivate c) To stimulate d) All of these	K1	CO1
	2	The principles of management serve as a general guideline for _____. a) Decision making b) Managerial actions c) Both a and b are correct d) Both a and b are incorrect	K2	CO2
2	3	The human resource Management helps to improve the _____. a) Production b) Productivity c) power d) Produce	K1	CO1
	4	Basic managerial functions of HRM are _____. a. Planning, organising, staffing b. Planning, organising and co-ordinating c. Planning, organising, directing, and controlling d. None of these	K2	CO2
3	5	The process of familiarizing the new employees to the organisation rules and regulations is known as _____. a) Placement b) Induction c) Recruitment d) Selection	K1	CO1
	6	Which is the least expensive method for recruitment? a) Walk-in interviews b) Campus placements c) Employment exchange d) Consultants	K2	CO2
4	7	OJT stands for _____. a) On the job training b) On the job technique c) On the job technology d) Off the job training	K1	CO1
	8	_____ is the process of imparting or increasing knowledge or skill of an employee to do a particular job. a) Training b) Development c) Motivation d) Leadership	K2	CO2
5	9	_____ is the systematic, periodic and impartial rating of an employee excellence in matters pertaining to his present job and his potential for a better job. a) Performance appraisal b) Compensation and motivation c) Training and Development d) Performance indicator	K1	CO1
	10	The combination of peer, superior, subordinate and self-review appraisal is known as _____. a) Human resource accounting system b) All round review c) Feed forward d) 360° appraisal	K2	CO2

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 various functions of management.	K1	CO1
	(OR)			
	11.b.	Describe the relative importance of each type of skills to lower, middle and upper level managers.		
2	12.a.	Outline the functions of HRM.	K1	CO1
	(OR)			
	12.b.	Explain the importance of HRM in present day context.		
3	13.a.	Discuss the methods and techniques of Recruitment.	K2	CO3
	(OR)			
	13.b.	What are the factors influence the Human Resource Planning?		
4	14.a.	Explain any four models of career development with suitable examples.	K3	CO4
	(OR)			
	14.b.	What is employee training? Explain the important techniques of training.		
5	15.a.	Distinguish between Performance appraisal and Job evaluation.	K4	CO5
	(OR)			
	15.b.	Define Job evaluation and state its objectives.		

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	Define Management and explain the roles and skills of a manager.	K2	CO1
2	17	Explain the role of Human Resource Manager in Human Resource Empowerment.	K2	CO2
3	18	Define recruitment explain the nature and process of international recruitment.	K2	CO3
4	19	Describe the recent trends in training practices in India.	K2	CO4
5	20	Explain about various methods of performance appraisal.	K1	CO5

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

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

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

FRONT OFFICE OPERATIONS

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	The published rate for a hotel room is called as _____. a) Discount Rate b) Family Rate c) Corporate Rate d) Rack Rate	K1	CO1
	2	Front office functions include reservations, registrations, room & rate assignment, check-in and _____. a) Cleaning b) Food Service c) Room Maintenance d) Guest Services	K2	CO2
2	3	Which of the below is NOT a sub department of Front office? a) Room Service b) Reservation c) Cashier d) Business Centre	K1	CO1
	4	Who is responsible for training & making duty roster for front office staff. a) Reception assistant b) Reception Supervisor c) Reception shift in-charge d) Reservationist	K1	CO2
3	5	Which of the following phase of guest cycle has check – out Procedure? a) Arrival b) Pre-Arrival c) Stay d) Departure	K1	CO1
	6	Choose the one which makes the first & most lasting impressions on hotel guest. a) Registration b) Receiving c) Recognize d) Reporting	K2	CO2
4	7	Which out of the below methods of payment is widely not accepted by the Hotels? a) Personal cheques b) Cash c) Credit Cards d) Debit Cards	K1	CO1
	8	Which type of Record is GRC? a) Reservation b) Registration c) Check-out d) Cancellation	K2	CO2
5	9	Select the odd one out. a) On-line room booking portals b) Point of sale system c) Centralized reservation system d) Global Distribution System	K1	CO1
	10	What is SOP _____. a) Standard Operating Procedures b) Standard Out Point c) Standard Outcome Programmers d) Set of Procedure	K2	CO2

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.	Examine the evolution and growth of the Hotel Industry .	K2	CO2
		(OR)		
	11.b	Determine the factors affecting the Room tariff.		

Cont...

2	12.a	Describe the attributes of a good front office personnel.	K2	CO4
	(OR)			
	12.b	Explain the responsibilities of a Bell captain.		
3	13.a	Describe the various methods of registration used in hotels with necessary format.	K1	CO4
	(OR)			
	13.b.	Enumerate the guidelines for handling Guest complaints.		
4	14.a.	Prepare a Front office Accounting Cycle.	K3	CO3
	(OR)			
	14.b.	Ascertain the Night audit process.		
5	15.a.	Summarize Property Management Systems.	K3	CO3
	(OR)			
	15.b.	Explain the various applications used in Front office.		

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	Enumerate the various types of guest rooms.	K1	CO4
2	17	Interpret the modes and sources of reservation.	K2	CO4
3	18	Illustrate the check-out and settlement process.	K3	CO5
4	19	Examine the operation modes of night audit.	K3	CO5
5	20	Continuous evaluation of Hotel performance leads to customer satisfaction and employee retention – Discuss.	K2	CO4

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

ACCOMMODATION OPERATIONS

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	Who is usually at the top of the housekeeping department hierarchy in a hotel? a) Front Office Manager b) Executive Housekeeper c) Floor Supervisor d) Room Attendant	K1	CO1
	2	Which of the following is a key duty of the housekeeping department? a) Preparing food for guests b) Maintaining guest rooms and public areas c) Handling reservations d) Marketing hotel services	K2	CO1
2	3	Which of the following is considered a manual cleaning equipment? a) Vacuum cleaner b) Floor scrubber c) Broom d) Carpet shampooer	K1	CO2
	4	Alkaline cleaning agents are most suitable for: a) Removing grease and oil stains b) Cleaning glass c) Removing scale and rust d) Polishing metal surfaces	K2	CO2
3	5	The main purpose of the housekeeping control desk is to: a) Manage hotel finances b) Coordinate and monitor housekeeping operations efficiently c) Cook meals for guests d) Handle marketing and promotion	K1	CO3
	6	The daily cleaning of guest rooms typically includes: a) Deep carpet shampoo b) Dusting, vacuuming, bed-making, replenishing amenities c) Painting the room d) Replacing furniture	K2	CO3
4	7	What does par stock refer to in housekeeping? a) Minimum number of linen items required to meet operational needs b) Maximum budget for cleaning equipment c) Total number of guests in a hotel d) Number of employees in housekeeping	K1	CO4
	8	Which of the following is not a type of laundry in hotels? a) In-house laundry b) Contract laundry c) Self-service laundry d) Marketing laundry	K2	CO4
5	9	The Three E's of Safety stand for: a) Education, Engineering, Enforcement b) Efficiency, Economy, Environment c) Emergency, Evacuation, Equipment d) Energy, Equipment, Employees	K1	CO5
	10	Which class of fire involves flammable liquids like petrol and oils? a) Class A b) Class B c) Class C d) Class D	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.	Draw a neat layout of Housekeeping department of a 5 star hotel.	K2	CO1
	(OR)			
	11.b.	Develop an organization chart of Housekeeping department of a large hotel.		
2	12.a.	List out any seven guest supplies provided by a luxury hotel.	K3	CO2
	(OR)			
	12.b.	Discuss about the storage of cleaning agents.		
3	13.a.	Write about the registers maintained in the control desk.	K3	CO3
	(OR)			
	13.b.	Summarize the steps involved in daily cleaning of an occupied guest room.		
4	14.a.	Enumerate the activities carried out in the linen and uniform room.	K4	CO4
	(OR)			
	14.b.	Highlight the advantages of providing uniforms.		
5	15.a.	Discuss the potential hazards in housekeeping department.	K4	CO5
	(OR)			
	15.b.	Explain the types of keys used in a hotel.		

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	Describe the personal attributes of a Housekeeping staff.	K1	CO1
2	17	Elaborate on the ecofriendly practices followed by the Housekeeping department.	K3	CO2
3	18	Summarize the role of a Housekeeping Supervisor of a 5 star hotel.	K3	CO3
4	19	Discuss the general procedure for stain removal.	K4	CO4
5	20	Elaborate on the first aid procedures for common problems.	K4	CO5

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FOOD AND BEVERAGE MANAGEMENT

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	Define quality control in F&B management. a) Standardizing food, service and hygiene b) Reduce staff training cost c) Advertising special menu d) Staff scheduling	K1	CO1
	2	Select the constraint that arises from Market changes. a) Staff absenteeism b) Inefficient Menu Design c) Changing customer preferences d) Lack of Training	K2	CO1
2	3	What is the primary objective of F&B Control? a) Increase Food Sales b) Maximise profit by controlling cost c) Increase customer satisfaction d) Reduce number of menu items	K1	CO2
	4	State examples of Financial control tools. a) Budget, standard cost, variance analysis b) Check-in, luggage handling, décor c) Laundry service, pest control, fire safety d) Advertising, branding, promotions	K2	CO2
3	5	Name the principle followed in issuing of food materials from stores. a) FIFO b) LIFO c) Random Issue d) Guest Preference system	K1	CO3
	6	Select the documents used during receiving. a) Purchase order, delivery note, GRN b) Menu, bill, guest folio c) Checklist, laundry slip, reservation chart d) Log book, duty roster, transport slip	K2	CO3
4	7	Name the 3 main elements of cost in F&B operations. a) Food cost, beverage cost, staff uniform b) Material cost, labour cost, overhead cost c) Menu cost, recipe cost, service cost d) Kitchen cost, laundry cost, taxes	K1	CO4
	8	Which of the following is overhead cost? a) Vegetables b) Cook salary c) Beverage cost d) Rent, electricity	K2	CO4
5	9	Name the type of budget prepared for short term period. a) Capital Budget b) Operating budget c) Master budget d) Cash flow statement	K1	CO5
	10	Why Forecasting is necessary in budget preparation? a) Predicts future sales, costs and demand b) Reduces laundry expenses c) Prevents water absenteeism d) Increases décor standards	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.	Compare cost orientation & market orientation in Food & beverage management.	K2	CO1
	(OR)			
	11.b.	Explain the importance of Food & Beverage Management in a star category hotel		
2	12.a.	Apply the objectives of Food and Beverage Control to reduce wastage in hotel operations.	K3	CO2
	(OR)			
	12.b.	Adapt a framework of fundamental control measures for a multi-cuisine restaurant.		
3	13.a.	Analyze the importance of purchase specifications in maintaining quality standards for food and beverages.	K4	CO3
	(OR)			
	13.b.	Compare the procedures of receiving food materials and receiving beverages.		
4	14.a.	Classify the different elements of cost in Food and Beverage operations with examples.	K3	CO4
	(OR)			
	14.b.	Demonstrate how menu engineering helps in maximizing Food and Beverage profitability.		
5	15.a.	Lay out the various types of budgets used in hotels with suitable examples.	K4	CO5
	(OR)			
	15.b.	Outline the challenges faced in applying manual sales control methods.		

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	Demonstrate how market orientation influences menu planning in restaurants.	K3	CO1
2	17	Explain how utilizing food and beverage control objectives helps in minimizing wastage and pilferage in restaurants.	K3	CO2
3	18	Explain the key criteria to be followed while selecting food and beverage suppliers.	K4	CO3
4	19	Prepare a menu engineering chart to analyze the performance of food items.	K3	CO4
5	20	Compare Average Spending Power (ASP) with Sales Mix as tools of sales evaluation.	K4	CO5

Z-Z-Z

END

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

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

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

TOURISM AND EVENT MANAGEMENT

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	Which of the following is NOT one of the 5 A's of Tourism? a) Attraction b) Accessibility c) Accommodation d) Accounting	K1	CO1
	2	Name the person who travels for business purposes is called: a) Explorer b) Business Tourist c) Drifter d) Adventure Tourist	K2	CO1
2	3	Identify the Tourism motivated by health and wellness a) Cultural Tourism b) Health Tourism c) Adventure Tourism d) VFR Tourism	K1	CO2
	4	Which of the following is an alternative form of tourism? a) Eco Tourism b) Religious Tourism c) Sports Tourism d) MICE Tourism	K2	CO2
3	5	What is the main function of a travel agency a) Manufacturing goods b) Issuing tickets and providing travel information c) Producing events d) Developing hotels	K1	CO3
	6	Which is the apex national tourism organization in India? a) WTO b) IATA c) ITDC d) UNESCO	K2	CO3
4	7	Which of the following is NOT a type of event? a) Mega Event b) Major Event c) Micro Event d) Wedding	K1	CO4
	8	Identify the code of ethics in which event management mainly deals with: a) Budget control b) Professional conduct and responsibilities c) Travel planning d) Food preparation	K2	CO4
5	9	Which of the following is included in event logistics? a) Guest accommodation b) Transportation and facilities c) Tourist guide training d) Packaging tours	K1	CO5
	10	Which of the following comes under crowd management plan a) Emergency procedures b) Travel documents c) Hotel contracts d) Event sponsorship	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 positive and negative impacts of tourism.	K6	CO1
		(OR)		
2	11.b.	Outline the typology of tourists with examples.	K5	CO2
	12.a.	Summarize different forms of leisure and holiday tourism.		
3	12.b.	Explain eco-tourism and its importance.	K4	CO3
	13.a.	Explain the types and functions of a travel agency.		
4		(OR)	K4	CO4
	13.b.	Figure out the role of international tourism organizations.		
5	14.a.	Classify the types of events with suitable examples.	K5	CO5
		(OR)		
	14.b.	Explain the objectives and functions of event management.		
	15.a.	Explain the steps involved in designing an event concept.		
		(OR)		
	15.b.	Recommend methods to manage crowds in events?		

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 meaning, definition, and components of tourism.	K4	CO1
2	17	Summarize on different types of special interest tourism.	K5	CO2
3	18	Explain package tours – types, components, and their significance in tourism.	K4	CO3
4	19	Construct the event team structure and the code of ethics in event management.	K6	CO4
5	20	Elaborate on event feasibility, planning, and the role of technology in the event industry.	K3	CO5

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FACILITY AND REVENUE MANAGEMENT

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	Which of the following is NOT a principle of interior design? a) Balance b) Rhythm c) Profitability d) Harmony	K1	CO1
	2	Which of the following are the types of restaurants based on themes? a) Fine dining & casual dining b) QSR & themed restaurants c) Specialty & ethnic restaurants d) All of the above	K2	CO1
2	3	Which shape is NOT commonly used in commercial kitchen layouts? a) L-shape b) U-shape c) Circular shape d) Straight-line	K1	CO2
	4	Identify the importance of ergonomics in kitchen planning. a) Reduces accidents b) Improves efficiency c) Enhances comfort d) All of the above	K2	CO2
3	5	Which of the following is revenue management primarily applied to? a) Raw materials b) Human resources c) Perishable inventory d) Fixed assets	K1	CO3
	6	What is the correct option connected to "Room Rate Achievement Factor." a) Ratio of actual to potential room revenue b) Total food & beverage sales c) Guest satisfaction index d) Ratio of occupancy to ADR	K2	CO3
4	7	Name the one which is NOT a type of market segmentation: a) Demographic b) Geographic c) Psychographic d) Mechanical	K1	CO4
	8	What is the role of historical data in demand forecasting. a) It predicts supply chain cost b) It identifies customer demand patterns c) It reduces HR turnover d) It forecasts staff schedules	K2	CO4
5	9	What type of IPR protects "brand names and logos"? a) Copyright b) Patent c) Trademark d) Trade secret	K1	CO5
	10	Which defines BAR pricing with open pricing. a) BAR is restrictive; open pricing is flexible b) Both follow government rules c) BAR uses fixed costs; open pricing ignores demand d) BAR allows discounts; open pricing forbids	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.	Analyze the role of color schemes in restaurant ambience.	K4	CO4
	(OR)			
	11.b.	Distinguish between types of signage and their importance in restaurant design.		
2	12.a.	Examine the effect of newer technologies on commercial kitchen design.	K4	CO5
	(OR)			
	12.b.	Classify different commercial kitchen configurations with examples.		
3	13.a.	Evaluate the importance of yield management in hotels with examples.	K5	CO1
	(OR)			
	13.b.	Assess the role of group room sales in revenue management.		
4	14.a.	Appraise the importance of future data in forecasting hotel demand.	K5	CO2
	(OR)			
	14.b.	Judge the misuse of forecasts in hotel operations.		
5	15.a.	Design a strategic pricing model for a mid-scale hotel.	K6	CO3
	(OR)			
	15.b.	Formulate a policy for protecting IPR in a hospitality business.		

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	Analyze the checklist for effective restaurant design with examples.	K4	CO4
2	17	Examine the safety considerations in kitchen planning and layout.	K4	CO5
3	18	Judge the role of special events in maximizing hotel yield.	K5	CO1
4	19	Evaluate various forecasting methods and recommend the best approach for city hotels.	K5	CO2
5	20	Propose an IPR strategy for a hotel group expanding internationally.	K6	CO3

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

WINES OF THE WORLD

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. _____ is an White wine.
a) Pinot noir b) Mezcal c) Tokay d) Merlot
2. Pinot noir is from _____.
a) France b) Italy c) Germany d) India
3. Name the Fortified wine.
a) Port b) Syrah c) Merlot d) Malbec
4. What is the alcohol strength of wine?
a) 20-30% b) 10-20 % c) 11- 13% d) 20- 25%
5. _____ is a Germany wine
a) Barbera b) Sula c) Mosel d) Port

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) Classify wine with its varieties.
OR
b) Name some factors influencing quality of wine.
7. a) Discuss about Port wine.
OR
b) Give a note on Vermouth.
8. a) List out the wine produced in Alsace.
OR
b) Point the names of French wine
9. a) Explain about Italian wines.
OR
b) Interpret the wine producing regions in Germany.
10. a) Summarize the wines of Portugal.
OR
b) Determine the wine goes well with Starter and Dessert.

Cont...

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a) Explain the process of making White wine.
OR
b) Summarize a note on wines.
12. a) Assess about Champagne wines.
OR
b) Give a brief note about Marsala.
13. a) Elucidate about French wine laws.
OR
b) Categorize the wine producing regions of France.
14. a) Interpret about Italian Wine and its laws.
OR
b) Discuss about German wine label.
15. a) Classify the wines of South Africa.
OR
b) Which food goes well with Red, White, Sparkling wine?

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

BREWED AND DISTILLED BEVERAGES

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions.

ALL questions carry EQUAL marks (5 x 1 = 5)

1. Identify the alcohol level of fermented drinks.
(i) between 30 – 40% (ii) between 60 – 70%
(iii) between 3 – 4% (iv) between 3 – 14%
2. Which of the following is not an example for distilled drink?
(i) Beer (ii) Liqueurs (iii) Spirits (iv) Eaux de vie
3. Which of the following country has Vodka as national drink?
(i) Denmark (ii) Portugal (iii) Senegal (iv) Russia
4. Which are also known as fruit brandies?
(i) Eaux de vie (ii) Wine (iii) Rum (iv) Vodka
5. Which of the following is the expanded form of PSV?
(i) Potential Selection Value (ii) Potential Sales Value
(iii) Potential Smart Value (iv) Potential Shift Value

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a. State the characteristics of alcoholic beverages.
OR
b. Outline the packaging procedures of beer.
7. a. Explain the nature of blended whisky.
OR
b. Bring out the importance of label language.
8. a. Analyze the popular rums and their brands names.
OR
b. Describe the traditional way of drinking Vodka.
9. a. Describe the method of producing specialty coffee.
OR
b. Summarise in detail about various agents added in Liqueurs.
10. a. State the points to be considered while serving alcoholic beverages.
OR
b. Explain the procedures of maintaining bar records.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Analyze the methods of producing Cider and Perry.
OR
b. Discuss about faults found in beers and suggest ways of rectifying it.
12. a. Classify the types of Brandy.
OR
b. Elucidate the method of producing Armagnac.
13. a. Summarise the unique features of different types of Vodka.
OR
b. Enumerate the conditions to be followed in producing Tequila.
14. a. Categorize the types of Liqueurs.
OR
b. Discuss the nature, characteristics and production methods of Aperitifs.
15. a. Analyze the methods of making cocktail.
OR
b. Point out the routine works to be carried out in a bar.

Z-Z-Z

END