

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025  
(Second Semester)

Branch - HOSPITALITY MANAGEMENT

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	Which of the following is part of a Continental Breakfast cover? (a) Croissant (b) Rice (c) Curry (d) Naan	K2	CO1
	2	Afternoon Tea service usually includes (a) Soup & Salad (b) Tea, Sandwiches, Cakes (c) Pasta & Bread (d) Rice & Curry	K3	CO1
2	3	Room service orders are taken using (a) Menu card only (b) Telephone order slip (c) Kitchen order ticket (d) Cash memo	K2	CO2
	4	The system where orders are prepared on each floor pantry and served is (a) Centralized (b) Decentralized (c) Open service (d) Lounge service	K2	CO2
3	5	Which trolley is used for Flambé dishes? (a) Dessert trolley (b) Liquor trolley (c) Gueridon trolley (d) Buffet trolley	K2	CO3
	6	The first step in Gueridon service is (a) Cooking (b) Mise en place (c) Guest order taking (d) Safety briefing	K3	CO3
4	7	Banquet layout is decided by (a) Event Manager (b) Guests (c) Chef (d) Waiter	K2	CO4
	8	Which of the following is NOT a specialized form of service? (a) Buffet (b) Home delivery (c) Gueridon (d) Stock-taking	K2	CO4
5	9	Which supervisory function involves checking table setting? (a) Briefing (b) Allocation of tables (c) Checking mise-en-place (d) Cost analysis	K1	CO5
	10	Break-even point is reached when (a) Sales = Profit (b) Sales = Cost (c) Cost < Sales (d) Sales = Loss	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.	Define English breakfast. Write the menu and cover for an English breakfast.	K2	CO1
		(OR)		
	11.b.	Explain with examples the differences between Continental and American breakfast.		
2	12.a.	Explain the centralized and decentralized systems of room service.	K2	CO2
		(OR)		
	12.b.	Describe the role of mise en place in efficient room service operations.		
3	13.a.	Describe the equipment used in Gueridon service and their maintenance.	K3	CO3
		(OR)		
	13.b.	Explain the safety measures to be followed during Gueridon cooking.		
4	14.a.	Discuss the role of staff in organizing banquets.	K2	CO4
		(OR)		
	14.b.	Explain the procedure for organizing airline tray service.		
5	15.a.	Explain the importance of briefing and allocation of tables in supervisory functions.	K5	CO5
		(OR)		
	15.b.	Describe the methods of handling guest complaints effectively.		

**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 detailed dinner menu for a five-star hotel, including cover and service style.	K3	CO1
2	17	Illustrate with a flow chart the procedure of room service from order taking to guest satisfaction.	K2	CO2
3	18	Demonstrate step-by-step preparation of a Flambé dish using Gueridon service.	K4	CO3
4	19	Organize an event layout for a 200-guest wedding banquet, mentioning service style, staff roles, and facilities.	K2	CO4
5	20	Analyze the role of sales and cost analysis in effective supervision of food service operations.	K2	CO5