

**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

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SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 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)		
2	11.b.	Explain with examples the differences between Continental and American breakfast.	K2	CO2
	12.a.	Explain the centralized and decentralized systems of room service.		
3		(OR)	K3	CO3
	12.b.	Describe the role of mise en place in efficient room service operations.		
4	13.a.	Describe the equipment used in Gueridon service and their maintenance.	K2	CO4
		(OR)		
5	13.b.	Explain the safety measures to be followed during Gueridon cooking.	K5	CO5
	14.a.	Discuss the role of staff in organizing banquets.		
		(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 x 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