

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which one of the following is an example of welfare catering?
(i) Restaurant (ii) School
(iii) Banquets (iv) Room Service
- 2 Sommelier is responsible for the service of _____
(i) Soup (ii) Cheese
(iii) Wine (iv) Salads
- 3 Identify the size of a cover
(i) 20" X 12" (ii) 24" X 15"
(iii) 20" X 18" (iv) 24" X 12"
- 4 Choose the dish which can be served under savoury course
(i) Angels on horseback (ii) Smoked Salmon
(iii) Chilled Melon (iv) Caviar
- 5 Choose the correct spirit used for Irish Coffee
(i) Vodka (ii) Whiskey
(iii) Rum (iv) Tia Maria

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a How do you classify customers of food service industry ?
OR
b Highlight the external factors influencing the food service operations.
- 7 a Draw the hierarchy of a banquet organization.
OR
b What are all the areas controlled by food and beverage department?
- 8 a List out the points to consider while selecting crockery for a restaurant.
OR
b Summarize – Still room.
- 9 a Lay down the types of menu with examples.
OR
b Compile a five course menu and draw the cover.
- 10 a Write short notes on Tisanes.
OR
b Name the three constituents parts of a cigar.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Explain the types of restaurants with its characteristics.
OR
b Describe about the career opportunities in food service industry.
- 12 a Draw the organization chart of a Food and Beverage service department and Explain.
OR
b List out the attributes of Food and Beverage service personnel.
- 13 a Name any SIX specialty equipments used in a restaurant and write their uses.
OR
b Explain 'Table Ware' with suitable examples.
- 14 a List out the French classical menu with examples.
OR
b Highlight the points to consider while planning a menu.
- 15 a Describe the various methods of making coffee.
OR
b Discuss on Cigars in detail.

Z-Z-Z

END