

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

**BSc DEGREE EXAMINATION MAY 2026
(Second Semester)**

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD & 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	A traditional English breakfast includes (i) Toast and juice only (ii) Fruits and porridge (iii) Pancakes with maple syrup (iv) Bacon, eggs, sausages,	K1	CO1
	2	Order of service in afternoon tea (i) Pastries → Tea → Sandwiches (ii) Salad → Soup → Tea (iii) Tea → Sandwiches → Scones → Pastries (iv) Tea → Dessert	K2	CO1
2	3	The execution of room service order involves (i) Taking reservation (ii) Cleaning kitchen (iii) Marketing (iv) Preparing, checking, and delivering the order	K1	CO2
	4	After serving food in the room, the staff should (i) Leave immediately without asking (ii) Ask about anything else required (iii) Turn off lights (iv) Stay in the room itself	K2	CO2
3	5	Temperature control during hospital tray service is maintained by (i) Silver covers only (ii) Heated and refrigerated trolleys (iii) Plastic wrapping (iv) Air conditioning	K1	CO3
	6	What is 'Galley' in aircraft refers to (i) Passenger dining area (ii) Cabin crew rest room (iii) Aircraft kitchen area (iv) Storage cargo	K2	CO3
4	7	A wedding reception is classified as (i) Corporate function (ii) Social function (iii) State function (iv) Promotional event	K1	CO4
	8	Which of the following is ideal for cluster style seating? (i) Exams (ii) Workshops and group work (iii) Theatre shows (iv) Military parade	K2	CO4
5	9	Name the a cigar with a pointed head (i) Corona (ii) Robusto (iii) Torpedo (iv) Churchill	K1	CO5
	10	Identify a popular international cigarette brand is (i) Marlboro (ii) Heineken (iii) Nescafé (iv) Lipton	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.	What is an English Breakfast menu, lay its cover.	K1	CO1
		(OR)		
	11.b.	Show the difference between Brunch and Buffet Breakfast.		
2	12.a.	Explain the importance of mise-en-place in room service operations.	K2	CO2
		(OR)		
	12.b.	Explain the challenges faced in room service operations during peak hours.		
3	13.a.	Enumerate the importance of diet charts in hospital tray service.	K3	CO3
		(OR)		
	13.b.	Identify the advantages and limitations of gueridon service		
4	14.a.	Summarize the steps followed in banquet booking procedure.	K2	CO4
		(OR)		
	14.b.	Outline the success factors of outdoor catering events.		
5	15.a.	List out the terms used to refer the color of the cigar	K1	CO5
		(OR)		
	15.b.	List any five popular brand names of cigar and cigarette.		

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	Show the importance of buffet layout in breakfast service.	K1	CO1
2	17	Compare full room service and breakfast only service in terms of operational requirements.	K2	CO2
3	18	Construct a menu suitable for gueridon preparation	K3	CO3
4	19	Outline the checklist required for conducting a preliminary survey for QDL.	K2	CO4
5	20	State the method of serving a cigar in a restaurant.	K1	CO5

Z-Z-Z

END