

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026  
(First Semester)

Branch – HOSPITALITY AND TOURISM MANAGEMENT

**FOOD AND BEVERAGE SERVICE- 1**

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 sectors serves food and beverages on a large scale for industrial workers and students?<br>a) Commercial                      b) Non-commercial<br>c) Institutional                      d) Military | K1      | CO1 |
|            | 2            | What is the main objective of planning a restaurant layout ?<br>a) Reduce staff<br>b) Ensure smooth workflow and guest comfort<br>c) Increase seating capacity<br>d) Enhance lighting                                       | K1      | CO1 |
| 2          | 3            | Which of the following is an example of disposable service equipment?<br>a) Porcelain plate                      b) Steel cutlery<br>c) Paper cup                      d) Glass tumbler                                     | K1      | CO2 |
|            | 4            | Which among the following is NOT an ancillary section in a restaurant?<br>a) Silver room                      b) Pantry<br>c) Still room                      d) Lobby                                                      | K1      | CO2 |
| 3          | 5            | Which service style is characterized by guests serving themselves from a buffet counter?<br>a) American service                      b) French service<br>c) Buffet service                      d) English service         | K1      | CO3 |
|            | 6            | Define the term "Cover" in food service.<br>a) Arrangement of cutlery, crockery and glassware for one person<br>b) The table cloth used on the table<br>c) Menu design<br>d) Waiter's uniform                               | K2      | CO3 |
| 4          | 7            | Where is the Triplicate Checking System generally used in?<br>a) Small restaurants                      b) Cafeterias<br>c) Hotels with different service counters                      d) Self service outlets             | K1      | CO4 |
|            | 8            | What does a voucher in restaurant billing refer to?<br>a) A customer complaint form<br>b) A free meal or discount coupon<br>c) A staff attendance record<br>d) A beverage stock list                                        | K1      | CO4 |
| 5          | 9            | Which country is considered the birthplace of tea?<br>a) India                      b) China                      c) Japan                      d) Sri Lanka                                                                | K1      | CO5 |
|            | 10           | Which type of coffee is prepared by forcing steam through finely ground coffee under pressure?<br>a) Espresso                      b) Cappuccino<br>c) Latte                      d) Mocha                                  |         |     |

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.        | Classify the sectors of the food service industry and explain them with suitable examples.                                      | K2      | CO1 |
|            |              | (OR)                                                                                                                            |         |     |
|            | 11.b.        | Interpret on the qualities required for a food service staff and explain how these contribute to customer satisfaction.         |         |     |
| 2          | 12.a.        | Explain the functions and equipments used in Still room and Pantry with suitable examples.                                      | K2      | CO2 |
|            |              | (OR)                                                                                                                            |         |     |
|            | 12.b.        | Summarize the purposes and uses of linen and table wares with suitable examples.                                                |         |     |
| 3          | 13.a.        | Explain the setup, staff requirements, advantages and disadvantages of Buffet service                                           | K2      | CO3 |
|            |              | (OR)                                                                                                                            |         |     |
|            | 13.b.        | Identify the characteristics, application, advantages and disadvantages of À la carte menu and Table d'hôte menu with examples. |         |     |
| 4          | 14.a.        | Distinguish between Duplicate checking system and Triplicate checking system.                                                   | K4      | CO4 |
|            |              | (OR)                                                                                                                            |         |     |
|            | 14.b.        | Compare Prepaid billing system and Post paid billing system.                                                                    |         |     |
| 5          | 15.a.        | Classify non-alcoholic beverages and explain them.                                                                              | K2      | CO5 |
|            |              | (OR)                                                                                                                            |         |     |
|            | 15.b.        | Compare Squashes and Syrups in terms of preparation, ingredients, and shelf life.                                               |         |     |

**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           | Determine the factors to be considered in planning and designing a restaurant layout with illustrations of major functional areas.                          | K5      | CO1 |
| 2          | 17           | Explain about the types of furniture, crockery, glassware used in the restaurants and the factors to be considered while purchasing the service equipments. | K5      | CO2 |
| 3          | 18           | Appraise on the various styles of food service practiced in hotels and elaborate on the factors influencing menu planning with suitable examples.           | K5      | CO3 |
| 4          | 19           | Explain the various methods of payments used in modern restaurants along with advantages of implementing an EPOS system.                                    | K3      | CO4 |
| 5          | 20           | Explain the manufacturing process of coffee.                                                                                                                | K2      | CO5 |

Z-Z-Z END