

PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(First Semester)

Branch – CATERING SCIENCE & 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)

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks $(5 \times 3 = 15)$

- 6 a Define cafeteria.

OR

b What is Rotisserie?

7 a Who is called Aboyer?

OR

b What do you mean by sense of urgency?

8 a Give a short note on Still room.

OR

b Write about dispense Bar.

9 a Give any three soups with accompaniments.

OR

b What do you mean by the followings? au four, au gratin, a' la crème.

10 a What is espresso coffee?

OR

b Give the shapes of the cigar.

Cont.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Describe the Internal factors influencing the food and beverage service operations.
OR
b Explain the welfare sectors in food and beverage Sectors.
- 12 a Draw the organization chart of food and beverage service department of five star hotel.
OR
b What kind of attitude to be shown toward the guest?
- 13 a Classify the glassware.
OR
b What are the factors while considered the selection of crockery's?
- 14 a Explain the functions of Menu.
OR
b Elucidate the advantages and Disadvantages of Table de hote menu.
- 15 a Explain the types of tea and production process.
OR
b Differentiate squashes and juices.

Z-Z-Z

END