

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Second Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE - II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Name one can order room service by -----
 - a) Door hanger
 - b) Telephone
 - c) Both a & b
 - d) Texting
2. All restaurant undergo a daily exercise called as -----
 - a) Briefing
 - b) Mis-en-place
 - c) Mis-en-scene
 - d) Ménage
3. ----- is a type of meal wherein the guests takes the food and serves themselves without the help of any waiter
 - a) Banquet
 - b) Buffet
 - c) Off premise catering
 - d) Function catering
4. ----- trolleys are primarily used to cook food items, commonly using a sauté process.
 - a) Flambé
 - b) Hot carving
 - c) Horse d oeuvre
 - d) Liqueur
5. The term 'café complet' is widely used in continental Europe and means a -----
 - a) English breakfast
 - b) just beverage
 - c) Full breakfast
 - d) Continental breakfast

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Explain the term "Gastrodrome".
OR
b How food is served at Hospitals?
- 7 a Calculate the selection factors of menu for guéridon service.
OR
b What is trimming in guéridon service?
- 8 a What is tray service?
OR
b What are take-aways?
- 9 a Provide cover for continental breakfast.
OR
b Outline the types of Afternoon teas?
- 10 a Explain three advantages of automated billing system.
OR
b Outline any three information's that are included in a room service order.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Point out the guidelines for a professional and effective room-service
OR
b Classify the types of room service and its nature.
- 12 a Mention any six Mis-en- scene procedure of a restaurant.
OR
b Analyze the six types of Buffet.
- 13 a Give a blue print of sit-down buffet table set up.
OR
b Highlight the advantages of Gueridon service.
- 14 a Points out any six guéridon procedures.
OR
b Select the term full breakfast with examples.
- 15 a Discuss the service procedure of High tea.
OR
b Justify a waiter operates a Pre-checking system (NCR) while billing.

Z-Z-Z

END