

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(Second Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD & BEVERAGE 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. Café complete is the term used in the service of
 - (i) American Breakfast
 - (ii) English Breakfast
 - (iii) Continental Breakfast
 - (iv) Indian Breakfast
2. Which of the following is not a feature of Room service tray
 - (i) Stackable
 - (ii) Light in weight
 - (iii) Easy to clean
 - (iv) Wooden materials
3. Identify the dish which is served raw
 - (i) Steak tartare
 - (ii) Escalope de veau pane
 - (iii) Entrecote aux champignons
 - (iv) Steak diane
4. Which of the following is a form of specialized service
 - (i) American Service
 - (ii) Lounge service
 - (iii) Breakfast service
 - (iv) English service
5. Identify the stock incurred for engaging the staff
 - (i) Overhead cost
 - (ii) Food cost
 - (iii) Labour cost
 - (iv) Staff cost

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. Summarize continental Breakfast.
OR
b. Compile an Indian breakfast menu.
- 7 a. List out the things a room service tray should have.
OR
b. Bring out the still room mis en place.
- 8 a. State the features of hors d oeuvre tolly.
OR
b. Describe the preparation of steak diane.
- 9 a. Classify buffet with short descriptions.
OR
b. Summarize railway catering service.
- 10 a. Bring out the importance of briefing in F & B service department.
OR
b. How overhead cost is calculated?

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a “Compare continental and English breakfast with sample menus.
OR
b Compile a menu for full afternoon tea and draw the cover.
- 12 a Elucidate Room service procedure.
OR
b Explain floor pantry system and centralized system in room service.
- 13 a Highlight the points to consider when selecting and handling foods from gueridon.
OR
b Examine the advantages and limitations of gueridon service.
- 14 a Buffet service – an advantage to the hotel and guest – discuss.
OR
b Elucidate lounge service in detail.
- 15 a “Analyze the importance of training for F & B Staffs.
OR
b Enumerate cost analysis and its types in F& B Service.

Z-Z-Z

END