

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - HOSPITALITY MANAGEMENT

FOOD AND BEVERAGE SERVICE -1

Time: Three Hours

Maximum: 75 Marks

SECTION-A GO Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

1 The restaurant specialize in grilled or roast food in front of guest is called

- (i) Rotisserie (ii) Brasserie
(iii) Speciality restaurant (iv) Kiosk

2 Which one of the following operates round the clock?

- (i) Popular restaurant (ii) Coffee shop
(iii) Discotheque (iv) Carvery

3 Size of the cover is

- (i) 24"x15"/ (ii) 26"x18"
(iii) 24"x14" (iv) 18"x18"

4 The minimum fall of table cloth all the dining table is

- (i) 6" (ii) 12" (iii) 9" (iv) 15"

5 Gueridon service also termed as

- (i) Siler service (ii) Trolley service
(iii) Informal service (iv) Sideboard service

6 Cycle menu is followed in

- (i) Fast food (ii) Industrial canteen
(iii) Coffee shop (iv) Room service

7 In KOTs is refers to number of people at a dining table.

- (i) Pax (ii) Persons
(iii) Quantity (iv) Covers

8 Retour means

- (i) Return (ii) Reheat
(iii) Repeat (iv) Re-prepare

9 Non - alcoholic drinks may have alcohol content less than

- (i) 0.5% above (ii) 1.5% above
(iii) 1% above (iv) 2% above

10 Russian tea is served with

- (i) Orange (ii) Mint
(iii) Lemon (iv) Ginger

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5x5 = 25)

11 a Differentiate coffee shop and restaurant.

OR

12 a Outline a draft on side board in operations.

OR

b Selection of crockery - Explain.

13 a What are the various types of menu? Explain.

OR

b Enumerate the factors influencing the style of service.

14 a Summaries the advantages of computerized KOT's.

OR

b List out the functions of order taking.

15 a Write notes on milk based drinks and Juices.

OR

b Write notes on Aerated drinks.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 8 = 40)

16 a Describe the Qualities required for Food and beverage services staffs in hotel.

OR

b What are the various types of restaurant in a Hotel? Explain.

17 a Discover the still room services in hotels.

OR

b Assume the purchase consideration for food service equipment's.

18 a Elucidate the French classical menu with examples.

OR

b Explain about rules for laying the table.

19 a Explain the various billing methods in detail.

OR

b Trace the various methods of bill payment and its benefits.

20 a Outline the service procedure of various Tea.

OR

b Classify the Coffee. Explain.

Z-Z-Z

END