

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2019
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE - I / FOOD SERVICE THEORY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

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

- 1 Name the restaurants which serve food from a specific cuisine.
(i) Kiosks (ii) Specially Restaurant
(iii) Coffee shop (iv) Multicuisine restaurant
- 2 Which of the following is a 24/7 food outlet in a star hotel?
(i) Bakery (ii) Coffee Shop
(iii) Pantry (iv) Specially Restaurant
- 3 Who is incharge of a star hotel restaurant?
(i) Station head waiter (ii) Captain.
(iii) Restaurant Manager (iv) chef de rang
- 4 Which of the following is not a attribute of F&B service personnel?
(i) Punctuality (ii) Care towards customers
(iii) Menu Knowledge (iv) Culinary Skills
- 5 Indicate the Whiskey glass from the below mentioned.
(i) Tom collins (ii) Brnely Balom
(iii) Rally Pally (iv) Old Fashion
- 6 The spoon and Fork kept at the top of the corner indicates
(i) entremets (ii) Formage
(iii) Legumes (iv) Desert
- 7 The course in which the first meat course served in French classical menu is
(i) Entre (ii) Roti
(iii) Releve (iv) Fainescious
- 8 Serbet is a rest course which is served in between
(i) Entre & Reive (ii) Entre & Roti
(iii) Roti & Reive (iv) Reive & Roti
- 9 Which of the following is associated with tea?
(i) Khalna (ii) Cappuchino
(iii) Tisanes (iv) Mocha
- 10 Name the teem which indicate the size of Cigars.
(i) XL (ii) Corona
(iii) Methusalas (iv) Salmangsar

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Write a note on off-premises catering.

12 a Draw a staff organization chart of food and beverage department.

OR

b Write the duties and responsibilities of a head waiter.

13 a Write short notes on hot plate.

OR

b Name any five still room equipment.

14 a Mention the importance of menu merchandising.

OR

b Mention the specifications and uses of the following equipments.

(a) Lobster Pick

(b) Corn on the Cob holder.

15 a Give brief notes on any four types of tea.

OR

b Comment on any three types of milk based drinks.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 8 = 40)

16 a What is Checking system? What is its importance in food service in food service industry?

OR

b Classify commercial catering establishments and explain their salient features.

17 a What are the attributes required for a waiter?

OR

b Duties & Responsibilities of a F & B Manager.

18 a What is Still room? What are the equipments found in Still room?

OR

b Write a short note on kitchen Stewarding.

19 a Mention the factors involved in pricing of menu.

OR

b Compile a spiceman buffet menu for a wedding reception.

20 a Mention the cover and accompaniments for the following:

(a) Melon (b) Oysters (c) Caviar (d) Smoked salmon

OR

b Write down the cover and the service procedure high tea?