14HMU05/11HMU06

PSG COLLEGE OF ARTS & SCIENCE

(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2018

(Second Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FOOD SERVICE & FUNCTION CATERING / FOOD & BEVERAGE SERVICE-II

Time: Three Hours Maximum: 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x2 = 20)

- 1 What is Mise-en -scene?
- 2 Give the cover for high tea.
- 3 What is carousel?
- 4 Enlist any two don'ts during the sen ice.
- 5 Name the types of trolley used in gueridon service. Enlist the advantages of centralized room service system.
- What is deferred account?
- Æ>00-40N Give the action required while dealing with bomb threat.
- What is FP?
- 10 Mention any uses of canopy.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry' **EQUAL** Marks $(5 \times 5 = 25)$

11 a Write down the order of breakfast service.

- Plan a high tea menu and give service sequence for it.
- Write short notes on meals and snacks served in the restaurant. 12 a

- b What is assisted service? W⁷here do you find such service?
- 13 a How do you execute the room sen ice order?

- b What are the equipment's used in the gueridon trolley?
- 14 a Write short notes on dealing guest with special needs.

OR."

- b What is the role of Food and Beverage Control Department?
- 15 a What is preliminary survey? Why is it done?

OR

b Write the procedure for toast at formal wedding.

SECTION - C (30 Marks!

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks $(3 \times 10 = 30)$

- 16 Discuss in detail the mise-en -place activities carried out for the breakfast service in the restaurant.
- 17 Bring out the rules to be observed while waiting at the table.
- 18 Write down the ingredients, equipments required, cover and method of preparation for the following [a] Peach Flambe [b] crepes Suzette.
- 19 Describe in detail on dealing with different situations and guest in the dining area.
- 20 Compile an Indian menu for an outdoor catering of 500 guest requiring buffet service and prepare a list of kitchen and service equipment required