

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION MAY 2018
(First Semester)**

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FOOD SERVICE THEORY / FOOD & BEVERAGE SERVICE -1

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 What is American Service?
- 2 What do you mean by Subsidy?
- 3 Who is Aboyur?
- 4 Who is called as Sommelier?
- 5 Define Grill room.
- 6 What is Pantry?
- 7 What is cyclic menu?
- 8 Give the sizes of Water goblet and serviettes,
- 9 Name any 2 popular Cigars.
- 10 What is Squashes?

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Highlight the various categories of Commercial catering establishments.
OR
b List out the career opportunities in food service industry.
- 12 a Write down the responsibilities of a Restaurant Manager.
OR
b Draw the organization of F & B Service department in a large hotel.
- 13 a Mention the role of Kitchen stewarding department in a Hotel.
OR
b Give the functions of Silver room.
- 14 a What are the points to be considered while selecting service equipments?
OR
b Broadly classify menu.
- 15 a Examine the manufacture of Cigar.
OR
b Explain the service and storage of Cigar.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 List out the various types of Restaurants and write down its characteristics.
- 17 What are the attributes required for Food service staff?
- 18 Describe the various outlets of F & B Service department.
- 19 Explain the 16 courses of French classical menu.
- 20 How will you classify non-alcoholic beverages?