

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2018
(First Semester)

Branch CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE ! / FOOD SERVICE THEORY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 10)

Choose the correct answer:

Where cyclic menu is followed

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

Identify the place where dabbers are located.

- (i) Beach (ii) Fligh ways
(iii) Airport (iv) Hill station

Recall the place where concept of First fast food was introduced.

- (i) USA (ii) UK
(iii) USSR (iv) Japan

Which term refers to Scullery?

- (i) Pot wash (ii) Pest control
(iii) Kitchen cleaning (iv) Garbage disposal

Infer a small inexpensive hotel in France

- (i) Kiosk (ii) Food court
(iii) Lobby (iv) Pension

Where silver service is implemented?

- (i) Fast food outlet (ii) Coffee shop
(iii) Carver (iv) Fine dine restaurant

State the height of the dining plate

- (i) 24" " (ii) 3(T
(iii) 36" (iv) 40"

Choose the minimum area required for a gangway

- (i) 2 (ii) 3
(iii) 4 (iv) 5

Identify the pain sanitation temperature

- (i) 47°C (ii) 57°C
(iii) 67°C (iv) 77°C

Name the plunger method of making coffee

- (i) La cafetiere (ii) Cona
(iii) Turkish (iv) Percolator

Cont...

SECTION - B (25 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 x 5 = 25)

11 a Describe the features of popular restaurant.

OR

b Explain the contribution of ITDC towards the growth of hospitality industry.

12 a Explain the intra and inter-department relationship with a neat sketch.

OR

b Explain the banquet department function with neat sketch.

13 a State the uses of any four- restaurant linen.

OR

b Explain the layout of side board with a neat diagram.

14 a Describe menu and its function.

OR

b Prepare cyclic lunch-on menu for three days.

15 a Classify beverages with four examples each.

OR

b Explain the structure of cigar and wrappers.

SECTION -C (40 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 x 8 = 40)

16 a Discover the career opportunity in service industry.

OR

b Summarize the type of restaurant and their characteristics.

17 a Examine the attributes of a waiter.

OR

b Outline the organizational chart of a fine dine restaurant. Explain its functions.

18 a Discuss the purchase considerations of food service equipments.

OR

b Elucidate the various cutlery and its uses.

19 a Explain the French classical courses in sequence with two examples each.

OR

b Summarize various types of menu.

20 a Discuss any eight methods of making coffee.

OR

b Explain cigar and cigarettes and its service procedure.