

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(First Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD AND BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Find the correct outlet that is similar to brasserie but large and multileveled. a) Coffee shop b) Gastrodome c) Bar d) International restaurant	K1	CO1
	2	Relate the equivalent term for 'Bus Boy'. a) Maître d'hôtel b) Chef de rang c) Commis de rang d) Directeur du restaurant	K1	CO1
2	3	How many number of curved tines does an oyster fork has? a) Three b) Four c) Five d) Six	K1	CO2
	4	Which of the following equipment is the largest? a) Snail fork b) Lobster fork c) Roast fork d) Ham fork		
3	5	Show the term which means to put the scene or ambience of the restaurant in order a) Mise en place b) Mise en ambience c) Menage d) Mise en scène	K1	CO3
	6	Select the correct term that denotes lamb on the menu a) Agneau b) Al Dente c) Beurre d) Diable	K1	CO3
4	7	Who is responsible for billing and taking payments in a restaurant? a) Sommelier b) Lounge waiter c) Cashier d) Steward	K1	CO4
	8	While taking order, the term 'follow on' equals to a) Suivre b) Sucre c) Supernova d) Suivant	K1	CO4
5	9	The largest tea producing country in the world is a) India b) Anatolia c) China d) Sri Lanka	K1	CO5
	10	Select the country that produces tea blends like Keemun a) China b) Japan c) Chile d) Indonesia	K1	CO5

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Draw a neat layout of a restaurant of a 5-star hote	K2	CO1
	(OR)			
	11.b.	Show the Food and Beverage department hierarchy using a flowchart.		

Cont...

2	12.a.	List out any 7 glassware used in a restaurant.	K3	CO2
	(OR)			
	12.b.	Name any seven special service equipments used in Food and beverage outlets.		
3	13.a.	Explain any 3 courses of menu with example	K2	CO3
	(OR)			
	13.b.	Illustrate the cover laying for a full breakfast with a neat diagram.		
4	14.a.	Explain the need for a proper billing system.	K3	CO4
	(OR)			
	14.b.	Construct the meaning and uses of EPOS.		
5	15.a.	Develop steps involved in preparing a good cup of coffee.	K3	CO5
	(OR)			
	15.b.	Outline the concept of 'Syrups' with examples.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Appraise the duties and responsibilities of a Food and Beverage Manager.	K4	CO1
2	17	Justify the need for proper consideration while purchasing food service equipment.	K4	CO2
3	18	Prepare a 10 course Luncheon menu for a wedding reception.	K4	CO3
4	19	Propose various methods of payment by guests in a restaurant.	K5	CO4
5	20	Elaborate on the different types of coffee.	K5	CO5

Z-Z-Z

END