

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD & 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	Which of the following outlets runs 24/7? a) Restaurant b) coffee shop c) bar d) Discotheque	K1	CO1
	2	Which of the following is also called as the Family Service? a) French Service b) English Service c) Butler Service d) None of the above	K2	CO1
2	3	Which quality should not be possessed by an F & B Personnel? a) Short temper b) punctual c) friendliness d) well mannered	K1	CO2
	4	Menage means? a) mise en place b) mise en scene c) Both a & b d) none of the above	K2	CO2
3	5	Which of the following is an example of hollow ware? a) Cutlery b) Crockery c) glassware d) furniture	K1	CO3
	6	Example of stem glass is a) Tom Collins b) hi-ball c) old fashioned glass d) Martini	K2	CO3
4	7	Table de hote means a) Fixed menu b) Price is not fixed c) order from the menu d) none of these	K1	CO4
	8	Sorbet is known as a) Main course b) dessert c) rest course d) appetizer	K2	CO4
5	9	Espresso is a a) Black coffee b) black tea c) tea with milk d) herbal tea	K1	CO5
	10	Tisane is known as a) Herbal tea b) ice tea c) cold coffee d) mocktail	K2	CO5

Cont...

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.	Explain about Primary catering establishments.	K1	CO1
		(OR)		
	11.b.	List out the different types of restaurants.		
2	12.a.	Analyse the duties of food & beverage Service Manager.	K4	CO3
		(OR)		
	12.b.	Draw the organisation chart of food & beverage service department.		
3	13.a.	Outline the functions of a still room.	K2	CO3
		(OR)		
	13.b.	List down any seven special equipment along with their uses.		
4	14.a.	Explain about children's menu & diet menu.	K2	CO2
		(OR)		
	14.b.	Identify the main points to be considered while planning the menu.		
5	15.a.	Name any seven types of coffee with a brief description.	K2	CO5
		(OR)		
	15.b.	How to take an order for alcoholic beverage?		

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	Explain the various sectors of food service industry and analyse its importance.	K1	CO1
2	17	Discuss the inter departmental coordination of food & beverage outlet with other departments in a 5 star hotel.	K4	CO3
3	18	Elaborate the various types of specialized service equipment used along with their purpose.	K2	CO3
4	19	Discuss in detail the French classical Menu along with example and accompaniment for each course.	K1	CO4
5	20	Classify the non -alcoholic beverages with an example.	K1	CO5

Z-Z-Z

END