

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(Second Semester)

Branch – HOSPITALITY MANAGEMENT

FOOD & BEVERAGE SERVICE - II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Name the term used to indicate continental breakfast with coffee.
(i) Café complete (ii) Café simple
(iii) The Complete (iv) The Simple
- 2 Which of the following is a small bar with basic limited stock of drinks?
(i) Back Bar (ii) Pantry Bar
(iii) Mini Bar (iv) Lounge Bar
- 3 Name the category under which “Marsala” wine comes.
(i) Aromatized wine (ii) Fortified Wine
(iii) Sparkling Wine (iv) Rose wine
- 4 Which one of the following table plan is suitable for sensitive discussions?
(i) Theater Style (ii) Herring Bone
(iii) Classroom style (iv) Star Fish
- 5 Which of the following refer to all cost except food cost and labor cost?
(i) Ancillary Cost (ii) Overhead Cost
(iii) Net Cost (iv) Gross Cost

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Outline the dishes served in continental breakfast.
OR
b Sketch the order of breakfast service.
- 7 a Bring out the features of room service.
OR
b Compare centralized and decentralized room service system.
- 8 a How do you maintain gueridon equipment?
OR
b Summarize gueridon service.
- 9 a Sketch class room style seating arrangement in banquets with description.
OR
b Summarize airline tray service.
- 10 a How break even points are calculated?
OR
b Explain any three supervisory function in food and beverage operation.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Compile a English Breakfast menu. Name the items required for laying the English breakfast cover.
OR
b Elucidate the mis en place activities carried out for breakfast services in restaurants.
- 12 a Discuss room service equipments in detail.
OR
b Narrate the procedure involved in taking and executing the order in room service.
- 13 a Highlight the general points while selecting and handling foods in gueridon.
OR
b Gueridon work is a team work – Discuss.
- 14 a Examine the role of event staffs.
OR
b Point out the service procedure at a formal function.
- 15 a Discuss the three types of cost involved in food service industry.
OR
b Discuss on how training is essential for handling complaints?

Z-Z-Z

END