

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022  
(Second Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE – II/FOOD & BEVERAGE  
SERVICE-I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Choose the place of serving breakfast in the hotel  
(i) Launch & Reception (ii) Room & Restaurant  
(iii) Bar & Pub (iv) Kitchen & Housekeeping
- 2 Identify the method used to take breakfast orders from rooms.  
(i) Door Knob Card (ii) Email  
(iii) POS (iv) BOT
- 3 Find the first claimed gueridon dish.  
(i) Banana flambe (ii) Crepe suzette  
(iii) Steak Diane (iv) Melon frappe
- 4 Where goes the second copy of the KOT?  
(i) Kitchen (ii) Waiter  
(iii) Cashier (iv) Book
- 5 Which one of the following is an example for a formal function?  
(i) Coffee with president (ii) Anyone's birth day party  
(iii) Cocktail dinner (iv) Club parties

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Prepare a specimen Indian breakfast menu.  
OR  
b Outline the steps involved in taking breakfast orders through manual KOT system.
- 7 a State in-room facilities offered to a guest.  
OR  
b How to take room service order through a waiter in guest room?
- 8 a Describe gueridon trolley and mention different types of trolleys.  
OR  
b Develop the general points while handling food in gueridon trolley.

Cont...

- 9 a Sketch a sample sales summary sheet.  
OR  
b Explain the information needs to be provided in a KOT.
- 10 a How to determined the number of staff required for a function?  
OR  
b Sketch a sample function prospectus.

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11 a Point out the preliminary mis-en-place activities for the service of breakfast.  
OR  
b Summarize the procedure for serving various types of breakfasts.
- 12 a Enumerate the process associated towards executing room services order in different systems.  
OR  
b Highlight various yardsticks used to measure customer satisfaction in room service and explain.
- 13 a Infer the advantages and dish advantages of using gueridon trolley.  
OR  
b Point out the procedure for maintaining gueridon trolley.
- 14 a Classify various methods of taking order and explain.  
OR  
b Assume that the orders are taken through computerized system, explain the system.
- 15 a Summarize the procedure for taking and executing banquet orders.  
OR  
b Discuss about various table set-ups used in function catering.

Z-Z-Z

END