

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)  
BSc DEGREE EXAMINATION DECEMBER 2019  
(First Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICE -1 / FOOD SERVICE THEORY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 An outlet that runs 24 hours in a hotel is called \_\_\_\_\_  
(i) Specialty restaurant (ii) Coffee shop  
(iii) Nigh club (iv) Discotheque
- 2 \_\_\_\_\_ is a host service,  
(i) English service (ii) French service  
(iii) Russian service (iv) American service
- 3 \_\_\_\_\_ Capitan is known as \_\_\_\_\_  
(i) Maitre de hotel (ii) Chef de rang  
(iii) Chef de cuisine (iv) Sommelier
- 4 \_\_\_\_\_ is a precious attribute,  
(i) Cooperation (ii) Initiative  
(iii) Salesmanship (iv) Honesty
- 5 The capacity of coffee cup is \_\_\_\_\_  
(i) 10 - 12 oz (ii) 12 - 14 oz  
(iii) 8 - 10 oz (iv) 6 - 8 oz
- 6 Soiled glassware is cleaned by \_\_\_\_\_  
(i) Waiter (ii) Bus boy  
(iii) Kitchen steward (iv) Kitchens taff
- 7 \_\_\_\_\_ that changes frequently.  
(i) Combination menu (ii) California menu  
(iii) Market menu (iv) Cyclic menu
- 8 Potage means  
(i) Ice cream (ii) Vegetable  
(iii) Soup (iv) Fish
- 9 \_\_\_\_\_ that have carbon dioxide to make them fizzy,  
(i) Refreshing drink (ii) Stimulating drink  
(iii) Nourishing drink (iv) Aerated drink
- 10 C means cigars,  
(i) Light (ii) Medium  
(iii) Strong (iv) Hard

SECTION - B 125 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

11 a Discuss the career opportunities in food service industry.

- 12 a What are the attributes required for food service staff? Explain.  
OR  
b Mention the interpersonal skills of food service staffs.
- 13 a Name the various glassware with its uses. Explain.  
OR  
b Narrate the functions of still room.
- 14 a Analyze the role of accompaniments.  
OR  
b What are the factors to be considered while planning a menu? Explain.
- 15 a Highlight the service of Cigars.  
OR  
b Give an introduction to Tobacco.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry' EQUAL Marks (5 x 8 = 40)

- 16 a Describe the various food and beverage service methods.  
OR  
b Mention the various sectors of food service industry.
- 17 a Draw the organization chart of food and beverage service. Explain.  
OR  
b Give the duties of food and beverage manager.
- 18a Narrate the functions of kitchen stewarding.  
OR  
b Point out the uses of special table ware.
- 19 a Discuss the 12 courses of French classical menu.  
OR  
b Broadly classify menu.
- 20 a How will you classify non-alcoholic beverages?  
OR  
b Examine the structure and storage of cigars with its production process.

**Z-Z-Z**

**END**