

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2019
(Second Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD SERVICES - II /
FOOD SERVICE & FUNCTIONS CATERING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

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

Afternoon tea is served between

- (i) 4 & 6 PM (ii) 6 & 8PM
(iii) 2 & 3 PM (iv) 7 & 8 PM

Breakfast roll

- (i) Spring roll (ii) Com Hakes
(iii) Oats (iv) Danish Pastry-

Service of food and beverage directly to the guest room in a hotel is called

- (i) Silver service (ii) Banquet service
(iii) Room service (iv) Host service

The floor service staff are after responsible for

- (i) Rooms (ii) Bar
(iii) Pantry (iv) Floor

_____ is the term used in the restaurant business, refer to

- (i) Flamb'e service (ii) Trolley service
(iii) Gueridon service (iv) Special service

The food is served near to the swimming pool

- (i) Silver service (ii) Cabana service
(iii) Loan service (iv) Pool service

Bill made up from duplicate check

- (i) Bill as check (ii) Bill with order
(iii) Deferred (iv) Voucher

The other name for dummy waiter is _____ .

- (i) Trainee waiter (ii) Steward
(iii) Side board (iv) Cover

Out door catering is a banquet service at

- (i) Choose (ii) External
(iii) Local (iv) Mobile

10 Conference and seminar are examples for

- (i) Formal banquet (ii) Semi formal banquet
(iii) Informal banzuet (iv) Traditional banquet

SECTION - B (25 Marks)

Answer ALL questions

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

11 a Mention the service sequence of after noon tea.

OR

- 12 a Mention the features of room service trolley.
OR
b List out the mise-en-place activities of room service
- 13 a Discuss the equipments used in gueridon trolley.
OR
b Illustrate the limitations of gueridon service.
- 14 a Enumerate the qualities of good order taker.
OR
b Draw the format of non chargeable KOTS.
- 15 a Draw and explain the various types of seating plan.
OR
b Describe the importance of banquet menu.

SECTION -C (40 Marks)

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

- 16 a Compile a continental breakfast menu and the cover.
OR
b Compile a Indian high tea menu with cover and service.
- 17 a Narrate the order taking procedure for room service.
OR
b Analyze location & equipment required for the room service.
- 18 a Discuss the points to be remembered while serving from a gueridon trolley.
OR
b Explain the organization of lounge service.
- 19 a Discuss the various methods of billing.
OR
b Differentiate between the KOT and BOT.
- 20 a Describe the different types of banquet functions.
OR
b Explain the following: (i) Trade fair (ii) Wedding (iii) ODC
(iv) Function prospectus.