

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – II • EXAMINATION – SUMMER • 2014****Subject Code: 123302****Date: 18-06-2014****Subject Name: Food and Beverage Service Management - II****Time: 10.30 am - 01.00 pm****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Plan a 13 course menu with their sauce and accompaniments. **07**
(b) Explain the American service and silver service. **07**
- Q.2** (a) Explain Ala Carte and Table d hote Menu **07**
(b) What is brunch? Give 5 Example of brunch which can be served **07**
OR
(b) Make 8 course English breakfast menu. **07**
- Q.3** (a) What is KOT? Explain. **07**
(b) What is Duplicate and Triplicate system? **07**
OR
- Q.3** (a) Explain about computerized KOT? **07**
(b) Make a form of KOT and BOT. **07**
- Q.4** (a) Explain Alcoholic Beverage with three Examples each **07**
(b) Write the basic ingredients of beer ,wine ,whisky ,brandy, rum, vodka, Gin **07**
OR
- Q.4** (a) Explain Tea and Coffee with 5 Examples. **07**
(b) Coffee served in a different colour pots Explain. **07**
- Q.5** (a) Explain : Pesto Souse, Caviar with nine compliments , cocotte. **07**
(b) Explain : Salami , Bacon , ham ,steak, trips, feta , glazes **07**
OR
- Q.5** (a) Explain Tiramisu, Balsamic vinegar , kosher salt, Entrée ,sorbets , Roti and Relive. **07**
(b) Write four Table Sauce and three Herbs. **07**
