

GUJARAT TECHNOLOGICAL UNIVERSITY
B. HMCT. - SEMESTER –I • EXAMINATION – WINTER 2012

Subject code: 113302**Date: 12-01-2013****Subject Name: Food and Beverage Service Management - I****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) Explain duties and responsibility of restaurant manager. **07**

(b) Draw the organization chart of F & B service department in 5 star hotels. **07**

Q.2 (a) What are the important attitudes and attributes of waiter? **07**

(b) Explain side board with necessary equipment. **07**

OR

(b) Give seven name of glass ware used in a restaurant with their diagram and measurement. **07**

Q.3 (a) Write short note on coffee shop. **07**

(b) Detail note on Discotheque in a five star hotel. **07**

OR

Q.3 (a) Write a short note on still room. **07**

(b) Explain a Gueridon service **07**

Q.4 (a) Explain the different types of catering establishments. **07**

(b) Write short note on A la' carte menu. **07**

OR

Q.4 (a) Detail note on a silver service **07**

Q.4 (b) What is the importance of hygiene practices in F & B department? **07**

Q.5 (a) Write job description & specification of a captain in restaurant? **07**

(b) Explain duties and responsibility of restaurant manager. **07**

OR

Q.5 (a) Explain the any 2 types of napkin folding. **07**

(b) Write a detail note on mise-en place & mise-en scene. **07**
