

GUJARAT TECHNOLOGICAL UNIVERSITY

B. HMCT – SEMESTER – I • EXAMINATION – WINTER 2013

Subject Code: 113302

Date: 19-12-2013

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.**

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|------------|-----|---|-----------|
| Q.1 | (a) | Explain the types of catering. | 07 |
| | (b) | What is a Restaurant? | 07 |
| Q.2 | (a) | Explain all types of Restaurant | 07 |
| | (b) | Prepare F and B staff organization chart? | 07 |
| | | OR | |
| | (b) | Explain the duty of Head Waiter. | 07 |
| Q.3 | (a) | Define the attributes of a Waiter. | 07 |
| | (b) | Explain Seven type of Glassware and their usage in hotel industry. | 07 |
| | | OR | |
| Q.3 | (a) | What factors have to be considered while selecting the service equipments? | 07 |
| | (b) | Explain the Side-station . | 07 |
| Q.4 | (a) | Elaborate any three trolleys that are used for food and Beverage Service? | 07 |
| | (b) | Explain American Service and Silver Service. | 07 |
| | | OR | |
| Q.4 | (a) | Write short note : a)Gateau b) Asparagus
c) Pitcher d) Caviar | 07 |
| | (b) | Explain the Mise en place. | 07 |
| Q.5 | (a) | Explain the Mise en scence | 07 |
| | (b) | Draw a diagram of the Table d' hote. Explain the cutlery and crockery. | 07 |
| | | OR | |
| Q.5 | (a) | Write about the A La Carte and Table d Hote. | 07 |
| | (b) | Make a three course menu (Soup, Main course and Dessert.) | 07 |
