

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – I • EXAMINATION – WINTER • 2014****Subject Code: 113302****Date: 26-12-2014****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) Write a note on food & beverage industry. **07**
(b) Define restaurant and its salient features? **07**
- Q.2** (a) Write down the types, use and characteristics of linen used in hotel Industry? **07**
(b) Write down the choice of disposable items followed in Hotel industry? **07**
- OR**
- (b) Write a description on food & Beverage Operations? **07**
- Q.3** (a) How coffee shop is different from a restaurant? **07**
(b) Distinguish the relation between Discotheque & night club? **07**
- OR**
- Q.3** (a) Name different glass-ware (stem glasses) used in Hotel Industry? **07**
(b) Write down the Organizational hierarchy of F & B service organization in details? **07**
- Q.4** (a) Explain the types of Catering establishments in Institutional catering? **07**
(b) Define briefly the term Gueridon? **07**
- OR**
- Q.4** (a) Write a note on Russian service and Silver Service? **07**
(b) Write a note on single point service? **07**
- Q.5** (a) Explain the attitude and attribute of F & B service personnel? **07**
(b) Describe the term in details (Silver-room/ Plate Room) ? **07**
- OR**
- Q.5** (a) Write down the job description of Maitre d' hotel & Bus-boy? **07**
(b) Write down the entire mise-en-place that must be checked by supervisors before service and during service? **07**
