

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – VI • EXAMINATION – SUMMER • 2014****Subject Code: 163301****Date: 23-05-2014****Subject Name: Food and Beverage Control - 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) What are the objectives and functions of control system? **07**
(b) Define in detail purchasing procedure adopted in a hotel. **07**
- Q.2** (a) Describe types of reports required in a hotel on day to day basis. **07**
(b) Define how food cost is calculated. **07**
- OR**
- (b) How standard purchase specifications are determined? **07**
- Q.3** (a) Describe storing and Issuing procedure in detail **07**
(b) Write a brief note on types of services **07**
- OR**
- Q.3** (a) What is meal experience as per guest satisfaction? **07**
(b) What are the duties and responsibilities of a purchase Manager? **07**
- Q.4** (a) Describe how Hygiene standards are maintained in a hotel. **07**
(b) Explain the fundamentals of control. **07**
- OR**
- Q.4** (a) Explain different sectors of Food and Beverage outlet. **07**
(b) Draw a kitchen diagram with layout and kitchen hierarchy. **07**
- Q.5** (a) Describe inventory control system adopted in a hotel. **07**
(b) What is room service how will you serve lunch in a room? **07**
- OR**
- Q.5** (a) EXPLAIN Bar control system in detail. **07**
(b) Explain behavior of cost in detail. **07**
