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GUJARAT TECHNOLOGICAL UNIVERSITY BHMCT SEMESTER- 2 • EXAMINATION - SUMMER-2017

Subject Code: 123302 Date: 26/05/2017 **Subject Name: Food & Beverage Service Management-II** Time: 10.30AM to 01.00PM **Total Marks: 70** Instructions: 1. Attempt any five questions. 2. Make suitable assumptions wherever necessary. 3. Figures to the right indicate full marks. (a) Explain basic supper menu & its relevance in a classified hotel? Q.1 07 **(b)** Write down various service methods adopted? 07 Q.2 (a) Write the steps involved for arranging Brunch Buffet in a hotel 07 07 **(b)** Write a note on constraint in menu planning (a) Write a note on assorted breads & preservatives served during breakfast session 07 Q.3 (b) How you prepare tea in ancillary area of food services department 07 Q.4 (a) List the common faults associated with bad coffee 07 (b) Explain Iced Tea, Oolong Tea 07 Q.5 (a) Write about advantages of Control Procedures in Food & Beverage 07 **(b)** Give a brief introduction on Triplicate Checking System 07 **Q.6** (a) Discuss control cycle in details with diagram 07 **(b)** Draw the structure of TDH Cover & Explain 07 **Q.7** (a) Write a note on choux pastry, Caramelisation, Baba 07 (b) List the common faults associated with order taking 07
