

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – I • EXAMINATION – SUMMER • 2014****Subject Code: 113302****Date: 19-06-2014****Subject Name: Food & Beverage Service Management - I****Time: 02:30 pm - 05:00 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 two different types of catering operations in F & B Industry with example **07**
(b) Explain : Take Away, Flambé, baize, cocotte, side board, BOT, mise-en-place **07**
- Q.2** (a) Explain any seven different types of restaurants and their characteristics. **07**
(b) Distinguish between specialty restaurant and fine-dining restaurants. **07**
- OR**
- (b) Write short note on Food Court and Kiosks **07**
- Q.3** (a) Write 14 different usage of equipments used in table service **07**
(b) What are the purchase considerations for food service equipment. Explain any Seven **07**
- OR**
- Q.3** (a) Write 14 different list of special equipment with their uses and storage area **07**
(b) What does dummy waiter means? Explain its importance **07**
- Q.4** (a) List Duties & Responsibility of chef de cuisine **07**
(b) List Attributes of Waiter **07**
- OR**
- Q.4** (a) Explain the importance of Inter Departmental Relationship of F&B Department **07**
(b) What are the qualities required for food quality staff . **07**
- Q.5** (a) What do you understand by American Service? Write its advantages and the rules of service? **07**
(b) How Gueridon service differs from counter service? Mention with Examples. **07**
- OR**
- Q.5** (a) What do you understand by English Service? Write its advantages and the rules of service? **07**
(b) What are the factors influencing the style of service? **07**