

Seat No.: _____
No. _____

Enrolment

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT- SEMESTER– I • EXAMINATION – SUMMER 2015

Subject Code: 113302

Date: 01/06/2015

Subject Name: Food & Beverage Service Management - I

Time:02.30pm-05.00pm

Total Marks: 70

Instructions:

- 1. Attempt any five questions.**
- 2. Make suitable assumptions wherever necessary.**
- 3. Figures to the right indicate full marks.**

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|------------|--|-----------|
| Q.1 | (a) Define Food? Explain evolution of Catering Industry? | 07 |
| | (b) Discuss in details of Industrial Catering and Institutional Catering? | 07 |
| Q.2 | (a) Elaborate Rotisserie and Night Club? | 07 |
| | (b) What are the points for menu planning? | 07 |
| Q.3 | (a) Elaborate: Crockery,Cutley & Flatware with two examples of each? | 07 |
| | (b) Explain three special equipments & its handing procedure? | 07 |
| Q.4 | (a) Define attribute? Explain five important attribute of personnel? | 07 |
| | (b) Describe the job description of Chef D Etage & Sommelier ? | 07 |
| Q.5 | (a) What is Silver service? | 07 |
| | (b) Classify Table services? | 07 |
| Q.6 | (a) | 07 |
| | Write note on In Situ, Kiosk, Discotheque? | |
| | (b) Explain Mise – en-place & Mise-en-scene? | 07 |
| Q.7 | (a) Elaborate Care & Maintenance of EPNS & Borosil equipments? | 07 |
| | (b) Write characteristics of a good Food & Beverage service personnel? | 07 |
