Seat No.:	
No	

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

Subject Code: 123302		Date: 02/06/2015		
Sul	bject	Name: Food & Beverage Service Management-II		
Time: 10.30am-01.00pm Total Marks			Total Marks: 70	: 70
Inst	ructio	ns:		
	1.			
	2.	Make suitable assumptions wherever necessary.		
	3.	Figures to the right indicate full marks.		
Q.1	(a)	Define Breakfast session? Plan a 3 course Indian breakfast menu.		07
	(b)	Discuss A la Carte and Table D Hotel Cover for a continental brea	kfast?	07
Q.2	(a)	Elaborate the history of menu?		07
~ ·-	(b)	What are the points for menu planning?		07
Q.3	(a)	Elaborate: Potage, Farineaux, Releve, Fromage with two examples	s of each?	07
Q.S	(b)	Explain three classic hors d oeuvre & its service procedure?	y or cucii.	07
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Q.4	(a)	Define control? Explain Triplicate Checking System?		07
	(b)	Describe Control cycle?		07
Q.5	(a)	What is KOT? Draw a neat diagram?		07
	(b)	Define Beverage? Classify beverage.		07
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Q.6	(a)	Write note on Gateaux, Brioche, Ratatouille?		07
	(b)	Explain Tea making process?		07
Q.7	(a)	Explain the procedure for making Percolator Coffee?		07
Q. /	(a) (b)	Write characteristics of good tea?		07
				07
