

GUJARAT TECHNOLOGICAL UNIVERSITY**BE- Ist /IInd SEMESTER-EXAMINATION – MAY/JUNE - 2012****Subject code: 123302****Date: 06/06/2012****Subject Name: Food & Beverage Service Mgmt-II****Time: 10:30 am – 01:00 pm****Total Marks: 70****Instructions:**

1. Attempt any five questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.
4. Each question carry equal marks

- Q.1** (a) Draw organization chart of F&B department of 5*Hotel **07**
 (b) Write duties & responsibilities of F&B Manager **07**
- Q.2** (a) Write Basic Principals to be observed while laying a table **07**
 (b) Write at least 10 attributes of a steward **07**
OR
 (b) Write Restaurant reservation system in detail **07**
- Q.3** (a) Describe 11 course French menu with explanation in english **07**
 (b) Write at least 10 types of catering establishments **07**
OR
- Q.3** (a) Plan 10 course Indian menu for a wedding party **07**
 (b) Write different types of breakfast **07**
- Q.4** (a) Explain the following types of catering:- **07**
 i) Industrial Catering ii) Welfare catering
 iii) Retail Store Catering
- (b) Differentiate between A la Carte and Table d Hote menu. **07**
OR
- Q.4** (a) Write in brief about different types of Meal. **07**
 (b) Give the accompaniment for the following: **07**
 i) Grilled Pork chops ii) Caviar iii) Smoked salmon iv) Pepper
 Steak v) Minestrone Soup vi) Sphegetti Napoleton vii)
 Pan fried Trout
- Q.5** (a) Write about the processing of coffee in detail. **07**
 (b) Categorize beverages and give two examples of each. **07**
OR
- Q.5** (a) Explain F&B control Cycle with the chart. **07**
 (b) Write about different types of KOT and explain each. **07**
