

**GUJARAT TECHNOLOGICAL UNIVERSITY**  
**HMCT - SEMESTER- • EXAMINATION – WINTER 2014**

**Subject Code: 123302****Date: 29/12/2014****Subject Name: Food and Beverage service management - II****Time: 10:30 AM TO 01:00 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) Write a note on breakfast **07**  
 (b) Write the numbers of consideration to bear in mind while comparing a menu? **07**
- Q.2** (a) Draw the classifications of non-alcoholic beverages with examples? **07**  
 (b) List down the rule for making tea? **07**
- OR**
- (b) Describe the table set-up of Ala carte and table d'hôte set-up in details? **07**
- Q.3** (a) How American Breakfast differs from continental breakfast? **07**  
 (b) "Meals are of various types as per region and culture" – list & Describe **07**
- OR**
- Q.3** (a) Describe In your own words the use of KOT & BOT **07**  
 (b) Draw a menu and write the cover setup of English Breakfast? **07**
- Q.4** (a) State the Triplicate billing method **07**  
 (b) Write down the covers require for service of tea required in details **07**
- OR**
- Q.4** (a) Write a note on Hi- tea & Cover **07**  
 (b) Write a note of coffee and rules to observe while service of coffee **07**
- Q.5** (a) Distinguish Coffee & Tea with examples? **07**  
 (b) Explain the different types of menu provided in room service **07**
- OR**
- Q.5** (a) Write a note on Side board organization **07**  
 (b) What are the factors to consider while planning a menu **07**

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