GUJARAT TECHNOLOGICAL UNIVERSITY HMCT – SEMESTER – V• EXAMINATION – WINTER 2014

	•	Code: 173302Date: 01/12/20Name: Food & Beverage Control - II	ate: 01/12/2014	
Subject Ivanie: Food & Deverage Control - II Total Marks: 70 Time: 10:30 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) (b)	Different type of recruitment strategies used in hotel industries. Draft training program for the new trainees in hotel.	07 07	
Q.2	(a) (b)	Explain the selection process in details. Mention the latest trends in HR used in hotel industry? OR	07 07	
	(b)	What do you mean by budget? Explain zero-based budgeting.	07	
Q.3	(a) (b)	Write introduction on banquets with definitions. Write three types of buffet set-up followed in hotels? OR	07 07	
Q.3	(a) (b)	Make the organizational chart of Banquet with the duty and responsibilities of banquet manager. Name and describe the type of bookings procedure laid in banquets?	07 07	
Q.4	(b) (a) (b)	What is working capital and why it is required to manage working capital? What is the importance of financial management in hotels? OR	07 07 07	
Q.4	(a) (b)	What points to be considered while making an airline menu? Make a menu for 12 hours flight	07 07	
Q.5	(a) (b)	Discuss between 1 st class, Business class, economy service standards. Write a note on kiosks and food courts. OR	07 07	
Q.5	(a) (b)	Write a note on globalization of fast food . Describe in your own words the impact of fast food outlet in retail sector.	07 07	
