

GUJARAT TECHNOLOGICAL UNIVERSITY**Hotel Management & Catering Tech.- Second Year- Examination –May/June- 2011****Subject code: 520002****Subject Name: Food & Beverages service - II****Date: 27/05/2011****Time: 02:30pm to 05:00pm****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) Gauridian trolly? **07**
 (b) Tobacco curring method? **07**

- Q.2** (a) Define following **07**
 (1) Cafeteria
 (2) Galantine
 (3) A'la carte
 (4) Fining
 (5) Aroma
 (6) Draft Beer
 (7) Oyster
 (b) Beer making procedure? **07**

Or

- (b) Making of Tequila? **07**

- Q.3** (a) Manufacture of cheese? **05**
 (b) Board stages of Beer making? With 5 popular beer brand name? **05**
 (c) Give the five popular brand name of GIN and VODKA? **04**

Or

- Q.3** (a) Explain – Mocktail and cocktail and Give 2 mocktail and 2 cocktail receipe? **05**
 (b) Classify different types of cigar? **05**
 (c) Give the five popular brand name of WISKY and RUM? **04**

- Q. 4** (a) What is banquets? And give organization chart of banquet? **05**
 (b) Explain wine reggons? **05**
 (c) Draw layout of different types of banquet seating arrangement? **04**

- Q.5** (a) Making of Sparkling wine? **05**
 (b) Explain – Russian service, Snack bar service, Grill room service, Breakfast service. **05**
 (c) Draw diagram and explain patent still method? **04**

Or

- Q.5** (a) Making of table wine? **05**
 (b) Explain types of GIN? And give five popular brand name of GIN? **05**
 (c) Draw diagram and explain pot still method? **04**
