Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma Hotel Management & Catering Technology First year examination May 2010

Subject code: 510002

Subject Name: Food & Beverage Service-I

Date: 20 / 05 /2010 **Time: 11.00 am – 01.30 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)	Draw hierarchy structure of F & B service department in 5 stars Hotel.	**06**
(b)	Draw the organization chart of room service.	**04**
(c)	Explain different Types of meals.	**04**

Q.2

(a)	Briefly describe 'Mise-en-place.	**07**
(b)	What are the attributes of good waiter?	**07**
	OR	
(b)	Explain the any five quality of waiter.	**07**

Q.3

(a)	Differentiate a la carte menu with table d' hote menu.	**06**
(b)	Explain in your own words about the hotplate.	**04**
(c)	Describe the tips on glass wear.	**04**
	OR	
Q.3	Describe the following:	
(a)	Dummy waiter	**06**
(b)	Banquet	**06**
(c)	Explain the term 'Hi-Tea'	**02**

Q.4

(a)	Describe French Classical menu	**10**
(b)	What are linens?	**02**
(c)	List any five glassware	**02**
	OR	

Q. 4

(a)	Explain different Types of Service	**06**
(b)	Write about the term 'Brunch'	**04**
(c)	What do you mean by 'Mise-en-seen'	**04**

Q.5

(a)	Draw a diagram of 25 cover restaurant.	**08**
(b)	Name some restaurant operating equipments	**04**
(c)	Explain K.O.T Cycle	**02**
	OR	

Q.5

(a)	Draw a diagram of A La Carte cover for 7 course menu	**06**
(b)	Draw a diagram of Table-de-hote' cover for 7 course menu	**06**
(c)	Explain B.O.T Cycle	**02**

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