Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER– 2 EXAMINATION – SUMMER 2016

Subject Code: 123302 **Date: 31/05/2016**

Subject Name: Food and Beverage Service Management II

Time: 10.30AM – 1.00PM **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)**	Explain Meal and types of meal with service method	**07**
	(b)	Explain in brief cover, KOT, TDH, Carte du jour with diagram or examples if required	**07**
Q.2	**(a)**	Explain the following: BOT, Hot plate, Still room, Maitre d' hotel,	**07**
	(b)	Illustrate with each 2 example of Indian regional dishes	**07**
		OR	
	(b)	What is menu and explain types of menu with example	**07**
Q.3	**(a)**	Define the term billing method	**07**
	(b)	What is control system? Explain its function	**07**
		OR	
Q.3	**(a)**	Explain F&B control cycle? How it is important for an organization	**07**
	(b)	What is KOT & BOT? How it helps in operations	**07**
Q.4	**(a)**	Explain Non-alcoholic beverage with suitable example and flow chart	**07**
	(b)	What do you mean by stimulating and nourishing	**07**
		OR	
Q.4	**(a)**	What is Caffein? Explain types of coffee	**07**
	(b)	Explain the production method and service of non alcoholic beverage	**07**
Q.5	**(a)**	Explain English breakfast with cover layout with diagram.	**07**
	(b)	Explain 11 French classical menu with example	**07**
		OR	
Q.5	**(a)**	Write in brief different types of breakfast with their examples.	**07**
	(b)	What are the points which should be kept in mind while planning the menu	**07**

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