

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT - SEMESTER-I EXAMINATION – WINTER 2015

Subject Code: 113302**Date: 21/12/2015****Subject Name: Food & Beverage Service Management – I****Time: 10:30am to 1:00pm****Total Marks: 70****Instructions:**

1. Attempt any five questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Describe the attributes of F & B service staff. **07**
(b) Short note : Various types of catering ESTABLISHMENT **07**
- Q.2** (a) Short note: different types of F & B outlets **07**
(b) Name few operational types of equipment for restaurants and their uses. **07**
- Q.3** (a) Briefly explain the ancillary areas of F & B service department. **07**
(b) What do you understand by mis-en-place and mis-en-scene. **07**
- Q.4** (a) Describe menu and two of its types in brief. **07**
(b) Name any five glass wares. Draw a neat diagram of the same. **07**
- Q.5** (a) Explain the French classical menu with two examples for each course. **07**
(b) Short note: Hollow ware & flate ware **07**
- Q.6** (a) Mention the standard sizes for the following: **07**
a. Restaurant chair
b. Cover
c. Waiters cloths
d. White wine glass
e. High ball glass
f. Square table
g. Square Table cloth
(b) Explain the following: **07**
a. Room service
b. Stillroom
c. Grill room
d. Night clubs
- Q.7** (a) Short note: job description & job specification of F & B staff. **07**
(b) Short note: Silver Service **07**
