

**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**

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