

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

Subject Code: 163301**Date: 16/12/2015****Subject Name: Food & Beverage Control - I****Time: 02:30pm to 5:00pm****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) Define service and explain its nature. **07**
(b) Draw the layouts of coffee shop & label it neatly. **07**
- Q.2** (a) Explain inter departmental co-ordination between F & B Service and housekeeping. **07**
(b) Explain any two types of service. **07**
- OR**
- (b) Short note: objectives of control **07**
- Q.3** (a) Explain purchasing & receiving's role in F & B service. **07**
(b) Name a few types of F & b reports explain any two. **07**
- OR**
- Q.3** (a) Short note: welfare catering **07**
(b) Explain Kitchen Stewarding with hierarchy. **07**
- Q.4** (a) Process of kitchen stewarding explain. **07**
(b) What do you mean by guest satisfaction what are the ways to achieve it. **07**
- OR**
- Q.4** (a) Briefly explain bar control. **07**
(b) Define methods of storage for non-perishable goods. **07**
- Q.5** (a) Importance of hygiene for kitchen stewarding department. **07**
(b) Explain inventory control for F & B department is. **07**
- OR**
- Q.5** (a) Explain Staff Organization and responsibilities for F & B service. **07**
(b) Justify why controls are require for F & B service. **07**
