

Seat No.: \_\_\_\_\_

Enrolment No. \_\_\_\_\_

**GUJARAT TECHNOLOGICAL UNIVERSITY**  
**BHMCT- SEMESTER- VI -EXAMINATION – SUMMER 2018**

**Subject Code:163301**

**Date: 28/04/2018**

**Subject code: Food & Beverage Control - I**

**Time: 10.30am to 01.00pm**

**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 Control Cycle with proper diagram and explain? **07**  
(b) Write in details of the process De-Briefing & Its advantages? **07**
- Q.2** (a) Discuss the broad objectives and functions of control department? **07**  
(b) Differentiate between Purchase & Receiving control? **07**
- OR**
- (b) Elaborate inventory control procedure? **07**
- Q.3** (a) Write in details about trends of welfare catering in 21<sup>st</sup> century? **07**  
(b) Elucidate the term Industrial Catering & Its advantages? **07**
- OR**
- Q.3** (a) Discuss the broad objective of setting Kitchen Stewarding Department? **07**  
(b) Elaborate procedures followed in Kitchen Stewarding Department? **07**
- Q.4** (a) How MIS is helpful for Bar Control? **07**  
(b) Discuss in details of various reports generate through MIS? **07**
- OR**
- Q.4** (a) Explain how control procedures help in achieving Guest Satisfaction? **07**  
(b) How Kitchen hygiene is maintained through Kitchen Stewarding? **07**
- Q.5** (a) How you calculate Food Cost? Discuss in detail **07**  
(b) Explain the duties and responsibilities of Food & Beverage Controller **07**

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