

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-VI EXAMINATION – SUMMER 2022****Subject Code:163301****Date:02-06-2022****Subject Name:Food & Beverage Control - I****Time:10:30 AM TO 01:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.
4. Simple and non-programmable scientific calculators are allowed.

- Q.1** (a) Write a short note on Food and Beverage Service. **03**
 (b) Differentiate between briefing and debriefing. **04**
 (c) Elaborate on different types of reports used by managers in food and beverage control. **07**
- Q.2** (a) Explain “Contract Catering”. **03**
 (b) Discuss on Food And Beverage Control Cycle. **04**
 (c) What factors must be considered when taking the restaurant inventory? **07**
- OR**
- (c) Elaborate on different types of inventory control methods. **07**
- Q.3** (a) Write a note on “Standard Purchase Specification”. **03**
 (b) Write a note on “Restaurant Hygiene”. **04**
 (c) What factors influence the planning of menus in contract catering units? **07**
- OR**
- Q.3** (a) Explain “Cellar Inward Book”. **03**
 (b) Describe the Inter-departmental relationship of Food & Beverage Service department with Repairs and Maintenance department. **04**
 (c) Explain how guest satisfaction can be monitored in food service outlets. **07**
- Q.4** (a) Explain FIFO Method. **03**
 (b) Write a note on “Silver Service”. **04**
 (c) What control measures can be implemented to control costs in bar? **07**
- OR**
- Q.4** (a) Define the term ”Ullage”. **03**
 (b) Explain different types of sanitizing chemicals used in Kitchen Stewarding department. **04**
 (c) Explain the features of an efficient Restaurant Design and Floor plan. **07**
- Q.5** (a) Define “Purchase Order”. **03**
 (b) List down the functions of kitchen stewarding department. **04**
 (c) Elaborate on the challenges faced by contract caterers in contract catering operations. **07**
- OR**
- Q.5** (a) Briefly explain Kitchen Stewarding. **03**
 (b) Explain the procedures in cellar control. **04**
 (c) Define Moment of Truth and explain the factors that influence it. **07**