

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER– VI EXAMINATION – SUMMER 2023****Subject Code:163301****Date:22-06-2023****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.

		MARKS	
Q.1	(a) Define the term “Corkage”.	03	
	(b) What are the objectives of F & B control?	04	
	(c) Explain different Food & Beverage service styles.	07	
Q.2	(a) Describe Guest satisfaction in Food & Beverage operations.	03	
	(b) Explain any four factors that influence Food and Beverage service styles?	04	
	(c) What tasks are carried out by Kitchen Stewarding department?	07	
OR			
Q.3	(c) Define Service and its nature in view of hospitality industry.	07	
	(a) Write a note on Industrial Catering.	03	
	(b) Describe Briefing and its significance.	04	
Q.3	(c) Explain Inter-department relationship of F & B service department with other departments.	07	
	OR		
	Q.3	(a) Explain in brief the term “Sanitizing”.	03
(b) What Reports are maintained in Food & Beverage Control?		04	
(c) Write a note on Standard Operating Procedures.		07	
Q.4	(a) Explain Plate Cost.	03	
	(b) What significance Debriefing has in Food and Beverage operations?	04	
	(c) Explain Inventory Control and its procedures.	07	
OR			
Q.4	(a) Explain Potential Sales Value.	03	
	(b) Describe job responsibilities of a Kitchen Stewarding manager.	04	
	(c) Write a note on Store operations and control.	07	
Q.5	(a) Explain the difference between Actual cost and Standard cost.	03	
	(b) Explain job responsibilities of a Store Keeper.	04	
	(c) Describe various types of reports maintained in Food and Beverage control.	07	
OR			
Q.5	(a) Draw a layout and hierarchy of Kitchen Stewarding department.	03	
	(b) What typical frauds are committed in bar operations?	04	
	(c) What is Moment of Truth and its significance?	07	
