

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT- SEMESTER-VI EXAMINATION – WINTER 2020****Subject Code:163301****Date:20/01/2021****Subject Name:Food & Beverage Control - I****Time:02:00 PM TO 04:00 PM****Total Marks: 56****Instructions:**

1. Attempt any **FOUR** questions out of **EIGHT** questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

		<b>MARKS</b>
<b>Q.1</b>	(a) Enlist different control techniques used by F&B businesses.	<b>03</b>
	(b) What are the objectives of a layout?	<b>04</b>
	(c) What are the duties and responsibilities of F&B controller?	<b>07</b>
<b>Q.2</b>	(a) What are the objectives of taking inventory?	<b>03</b>
	(b) What makes the location of storage space important in controlling?	<b>04</b>
	(c) Explain different types of food service in detail.	<b>07</b>
<b>Q.3</b>	(a) What is inventory turnover?	<b>03</b>
	(b) Explain different methods of purchasing.	<b>04</b>
	(c) How does F&B service department coordinate with housekeeping and security departments?	<b>07</b>
<b>Q.4</b>	(a) What are the fraudulent activities that are generally found in bar?	<b>03</b>
	(b) What are the factors to be considered while planning menu for welfare and industrial catering?	<b>04</b>
	(c) Draw the layout of bar and explain the parts.	<b>07</b>
<b>Q.5</b>	(a) What are the methods to collect guest feedback?	<b>03</b>
	(b) What is bin card? Draw a specimen of a bin card.	<b>04</b>
	(c) Explain the characteristics of services.	<b>07</b>
<b>Q.6</b>	(a) What is ullages and breakages?	<b>03</b>
	(b) Write a short note on moment – of – truth.	<b>04</b>
	(c) Draw the control cycle. Explain the control measures that can be taken at each stage of the cycle.	<b>07</b>
<b>Q.7</b>	(a) What is blind receiving? How does it carried out?	<b>03</b>
	(b) What are the duties of receiving clerk?	<b>04</b>
	(c) What are the objectives and functions of F&B control?	<b>07</b>
<b>Q.8</b>	(a) Write a short note on de-briefing.	<b>03</b>
	(b) Write the formulas for calculating food cost and beverage cost.	<b>04</b>
	(c) What are the objectives and functions of kitchen stewarding?	<b>07</b>

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