

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-VI EXAMINATION – WINTER 2022****Subject Code:163301****Date:13-12-2022****Subject Name:Food & Beverage Control - I****Time:02:30 PM TO 05:00 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 Briefing. **03**
(b) Describe the functions of a kitchen stewarding department. **04**
(c) Explain the job responsibilities of restaurant manager. **07**
- Q.2** (a) Explain “Food and Beverage Control Cycle”. **03**
(b) List down the challenges faced by contract caterers in contract catering operations. **04**
(c) Explain different types of washing and sanitizing chemicals used in kitchen stewarding department. **07**
- OR**
- (c) Explain the factors that influence menu planning in industrial catering. **07**
- Q.3** (a) Write a note on “Management Information System”. **03**
(b) Elaborate on inter-departmental coordination between front office and restaurant. **04**
(c) Explain the process of food and beverage control. **07**
- OR**
- Q.3** (a) Explain “Perpetual Inventory System”. **03**
(b) Explain different methods of checking supplies during receiving. **04**
(c) Draw and explain a three sink cleaning method. **07**
- Q.4** (a) Explain Welfare Catering. **03**
(b) Explain fixed cost and variable cost. **04**
(c) List down the functions of a kitchen stewarding department. **07**
- OR**
- Q.4** (a) Define the “American Service”. **03**
(b) Elaborate on Moment of Truth. **04**
(c) List down the best practices for receiving food supplies. **07**
- Q.5** (a) Draw the hierarchy of Kitchen Stewarding department. **03**
(b) Explain the procedures in store control. **04**
(c) Explain the strategies that restaurant operators can use to improve guest satisfaction. **07**
- OR**
- Q.5** (a) Explain the term “Cellar”. **03**
(b) Explain LIFO and FIFO method with example. **04**
(c) Explain how management information system can help restaurant operators in decision making. **07**
