

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER- VI EXAMINATION – WINTER 2023****Subject Code:163301****Date:01-12-2023****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) Explain the term “Moment of Truth”. **03**
 (b) Briefly describe fixed cost and variable cost. **04**
 (c) Elaborate on kitchen stewarding department and its function. **07**
- Q.2** (a) Write a short note on Food and Beverage Service. **03**
 (b) Briefly explain the procedures in cellar control. **04**
 (c) Elaborate on different inventory control methods. **07**
- OR**
- (c) Explain the features of an efficient Restaurant Design and Floor plan. **07**
- Q.3** (a) Write a note on “Purchase Order”. **03**
 (b) Differentiate between briefing and debriefing. **04**
 (c) Elaborate on Food & Beverage Control Cycle. **07**
- OR**
- Q.3** (a) Explain “Ullage”. **03**
 (b) Describe the Inter-departmental relationship of Food & Beverage Service department with Housekeeping. **04**
 (c) Elaborate on challenges faced by contract caterers in contract catering operations. **07**
- Q.4** (a) Write a short note on Blind Check Method in inventory control. **03**
 (b) Write a note on “Restaurant Hygiene”. **04**
 (c) What control measures can be implemented to control costs on bar? **07**
- OR**
- Q.4** (a) Write a short note on American Service. **03**
 (b) Explain different types of sanitizing chemicals used in Kitchen Stewarding department. **04**
 (c) What factors influence menu planning in contract catering operations? **07**
- Q.5** (a) Briefly describe FIFO method. **03**
 (b) Write a note on “Bin Card”. **04**
 (c) Explain the job responsibilities of a Kitchen Stewarding Manager. **07**
- OR**
- Q.5** (a) Define Perpetual Inventory. **03**
 (b) Write a note on Management Information System. **04**
 (c) List different types of reports used in Food & Beverage Control. **07**