

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER-VI EXAMINATION – WINTER 2024****Subject Code:163301****Date:19-11-2024****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.

		Marks
Q.1	(a) Explain the nature of service provided by food & Beverage Control.	03
	(b) Describe the main objective of service department.	04
	(c) Draw and explain the Layout of service in details.	07
Q.2	(a) Explain the Russian & English Service.	03
	(b) Explain the process of Briefing & debriefing in detail.	04
	(c) Explain the factor affecting in food & beverage Department.	07
	OR	
	(c) Explain the Moment of truth in detail.	07
Q.3	(a) Explain the importance of Food and Beverage Cost Control in a five star hotel.	03
	(b) How to calculate food cost Describe in details?	04
	(c) Draw the Format of Purchasing and Receiving bill.	07
	OR	
Q.3	(a) Explain Duties and responsibility of Food and Beverage Controller.	03
	(b) Enlist any 4 types of reports prepare in Food & beverage Department.	04
	(c) Explain the Objective and function of food & Beverage Cost control in details.	07
Q.4	(a) Enlist any six Service Equipments and uses.	03
	(b) What is the Inventory? How to control.	04
	(c) Explain in the detail type of inventory Maintain by Food and Beverage Department.	07
	OR	
Q.4	(a) Explain The Primary Catering with example.	03
	(b) Explain The Difference between Primary & Secondary Catering.	04
	(c) Write short Note on the Opportunities of Industrial & welfare catering with Examples.	07
Q.5	(a) How to control the wastage in Food & Beverage Department?	03
	(b) Explain the Objective and function of Kitchen Stewarding.	04
	(c) Explain the food cost Evaluation with appropriate example.	07
	OR	
Q.5	(a) Write a short Note on the HACCP.	03
	(b) Draw the hierarchy of Kitchen Stewarding.	04
	(c) Write a short note on Procedure and benefits of Kitchen Stewarding.	07
