

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Tech.- Second Year- Examination –May/June- 2011

Subject code: 520002

Subject Name: Food & Beverages service - II

Date: 27/05/2011

Time: 02:30pm to 05:00pm

Total Marks: 70

Instructions:

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1 (a) Gauridian trolly? 07
(b) Tobacco curring method? 07

- Q.2 (a) Define following 07
(1) Cafeteria
(2) Galantine
(3) A'la carte
(4) Fining
(5) Aroma
(6) Draft Beer
(7) Oyster
(b) Beer making procedure? 07

Or

- (b) Making of Tequila? 07
- Q.3 (a) Manufacture of cheese? 05
(b) Board stages of Beer making? With 5 popular beer brand name? 05
(c) Give the five popular brand name of GIN and VODKA? 04

Or

- Q.3 (a) Explain – Mocktail and cocktail and Give 2 mocktail and 2 cocktail
receipe? 05
(b) Classify different types of cigar? 05
(c) Give the five popular brand name of WISKY and RUM? 04

- Q. 4 (a) What is banquets? And give organization chart of banquet? 05
(b) Explain wine reggons? 05
(c) Draw layout of different types of banquet seating arrangement? 04

- Q.5 (a) Making of Sparkling wine? 05
(b) Explain – Russian service, Snack bar service, Grill room service,
Breakfast service. 05
(c) Draw diagram and explain patent still method? 04

Or

- Q.5 (a) Making of table wine? 05
(b) Explain types of GIN? And give five popular brand name of GIN? 05
(c) Draw diagram and explain pot still method? 04
