

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

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

Subject code:510002

Subject Name:Food & Beverages Service - I

Date:27/05/2011

Time: 10.30 am – 01.00 pm

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) Give a detailed organization chart of the F&B Department of a 5star hotel. Give the duties and responsibility of each position. **14**
(b) What are the attributes of a Good Waiter? Why is it important to maintain good hygiene when on job?
(c) Define menu. Give and explain all the points that are to be kept in mind while planning a menu
- Q.2** (a) Draw and label the layout of a Table d’hôte cover **07**
(b) What is Mise-en-Place? Why is it important for the smooth running of the restaurant? **07**
- OR**
- (b) Draw the diagram for the following: **07**
(a) Champagne Tulip (b) Brandy Balloon (c) Snail Dish
- Q.3** (a) What is French Classical menu? Give the 17 course French classical menu and give two examples of dishes served in each course **14**
(b) Give the accompaniments of the following:
(a) Escargot (b) Roast Beef (c) Soup
(c) Give and explain the various types of breakfasts.
- OR**
- Q.3** (a) Why is it important to maintain co-operation and co-ordination with other departments by the F&B department? **14**
(b) Give the procedure of laying down the table cloth.
(c) What are the points to be considered while setting the sideboard for the service?
- Q.4** (a) What are the rules to be observed while waiting on the table? **14**
(b) Give the step by step process of taking the order for dinner of a guest.
(c) Define KOT. Give the various types of kot and explain the importance of kot.
- OR**
- Q.4** (a) What is pre-plated service? What is the care to be taken while serving pre-plated food to the guest in the restaurant? **14**
(b) Define buffet. Explain the importance of buffet as a revenue generating tool for the food & beverage outlets
(c) What are the points to be considered while laying the food on the buffet?
- Q.5** (a) Define banquet service. Explain the sequence of service in a state banquet. **14**
(b) Give the various banquet setups for meetings and conferences.
(c) Draw the diagram of a restaurant table and chair and give their dimensions
- Q.5** (a) Give a brief history of hotels and give the evolution of the hotels. **14**
(b) What are the various F&B outlets give their description.
(c) Give the Do’s and Don’ts of the waiting personnel.
