

**GUJARAT TECHNOLOGICAL UNIVERSITY****Diploma Hotel Management & Catering Technology yearly examination June 2009****Subject code: 510002****Subject Name: Food and Beverage Service- I****Date: 23-06-2009****Time: 11:30am-2:00pm****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) | What are the attributes of good waiter?     | <b>10</b> |
| (b) | Draw the organization chart of a restaurant | <b>02</b> |
| (c) | Draw the organization chart of room service | <b>02</b> |

**Q.2**

- |           |  |           |
|-----------|--|-----------|
| (a)       | Briefly describe 'Mise-en-place'           | <b>07</b> |
| (b)       | Explain the different types of 'Crockery'. | <b>07</b> |
| <b>OR</b> |  |           |
| (b)       | What do you mean by 'Mise-en-seen'         | <b>07</b> |

**Q.3**

- |     |                                     |           |
|-----|-------------------------------------|-----------|
|     | Write short notes of the following: |           |
| (a) | K.O.T                               | <b>05</b> |
| (b) | B.O.T                               | <b>05</b> |
| (c) | Busboy                              | <b>04</b> |

**OR****Q.3**

- |     |  |           |
|-----|--|-----------|
|     | Write the difference of the following: |           |
| (a) | Garnish & accompaniment                | <b>05</b> |
| (b) | Glassware & chinaware                  | <b>05</b> |
| (c) | Restaurant & Coffee shop               | <b>04</b> |

**Q.4**

- |     |                         |           |
|-----|-------------------------|-----------|
|     | Describe the following: |           |
| (a) | Pre plated service      | <b>04</b> |
| (b) | Room service            | <b>05</b> |
| (c) | Buffet service          | <b>05</b> |

**OR****Q. 4**

- |     |   |           |
|-----|---|-----------|
|     | Describe the following:                               |           |
| (a) | Banquet   | <b>05</b> |
| (b) | Dummy waiter  | <b>04</b> |
| (c) | Standard heights & size of restaurant table and chair | <b>05</b> |

**Q.5**

- |     |                                |           |
|-----|--------------------------------|-----------|
| (a) | Describe French Classical menu | <b>10</b> |
| (b) | Explain the term 'Hi-Tea'      | <b>02</b> |
| (c) | Write about the term 'Brunch'  | <b>02</b> |

**OR****Q.5**

- |     |                            |           |
|-----|----------------------------|-----------|
|     | Draw the following layout: |           |
| (a) | 'A-La-Carte'               | <b>03</b> |
| (b) | 'Table-de-hote'            | <b>03</b> |
| ©   | 50 covers restaurant       | <b>08</b> |

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