

2/6

1701E1167

Candidate's Seat No : _____

PGD in EM Sem.-1 Examination

PGEM-102

EHC

Time : 2-30 Hours]

January-2025

[Max. Marks : 70

- Q.1 How can a hotel in Gujarat attract international tourists by incorporating:
1. Gujarati architectural elements into its accommodation?
2. Authentic Gujarati cuisine into its dining services?
3. Traditional Gujarati festivals and performances into its event offerings?
Provide practical examples to demonstrate your approach. (14)

- Q.2 Discuss the role of tangible and intangible resources in event management. Provide examples of each and explain how they contribute to the overall success of an event. (14)

OR

- Q.2 What is a kitchen? Discuss its various components and their functions in a well-organized kitchen setup. (14)

- Q.3 What is food production control? Discuss the food service industry's various food management techniques to ensure efficient production, quality, and cost control. (14)

OR

- Q.3 What are the critical factors that govern the staffing requirements for a food outlet? Discuss how these factors influence the efficiency and operations of the outlet. (14)

- Q.4 You are managing a restaurant's lunch service. The details are as follows:
• Expected covers: 250
• Available service time: 120 minutes (2 hours)
• Average meal time per customer: 45 minutes
1. (a) Calculate the possible turnover (number of seat turnovers) during the service time.
2. (b) Determine the minimum number of covers required per seating to accommodate all expected covers.
3. (c) Calculate the support and total area required for the service. (14)

OR

- Q.4 Write a whole note on "INVALID COOKING" with examples (14)

- Q.5 You are managing a vegetarian catering business specializing in Gujarati cuisine for large events. For February, your catering menu included Undhiyu, Dal Dhokli, Thepla, and Kadhi. Below is the summary of ingredient details: (14)

- **Opening Inventory (1st February):**
 - Potatoes: ₹400
 - Eggplant (Baingan): ₹300
 - Wheat Flour: ₹800
 - Besan (Gram Flour): ₹500
 - Spices: ₹1,000

- **Purchases during February:**
 - Potatoes: ₹600
 - Eggplant (Baingan): ₹500
 - Wheat Flour: ₹1,200
 - Besan (Gram Flour): ₹700
- **Closing Inventory (28th February):**
 - Potatoes: ₹200
 - Eggplant (Baingan): ₹250
 - Wheat Flour: ₹500
 - Besan (Gram Flour): ₹300
- **Food Sales for February:** ₹40,000

Do:

1. Using the food cost formula, calculate the **total food cost** for February.
2. Determine the **food cost percentage** for February based on the total food cost and food sales.

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