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(A-57)

No. of Printed Pages: 01

SARDAR PATEL UNIVERSITY  
FO.Y. B.B.A. (H) - (VIII SEMESTER)

TUESDAY, 21-04-2015

2:30PM TO 4:30PM

UM08EBBH01

ADVANCE FOOD AND BEVERAGE PRODUCTION - II

TOTAL MARKS: 60

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**Note: 1. Figures to the right indicate marks of the questions.**

**2. Answers should be precise and to the point.**

- Q.1. Describe the emerging trends of food presentation. [15]  
OR
- Q.1. What factors would you keep in mind while arranging the food and selecting the plate? [15]
- Q.2. Define nutrients and explain their types. [15]  
OR
- Q.2. Explain the following terms [15]  
(1) Fibre (2) Fatty Acids (4) Fat soluble vitamins (5) Food pyramid
- Q.3. What do you understand by the word kitchen organization? Explain the duties and responsibilities of an executive chef. [15]  
OR
- Q.3. How does one control quality and quantity of production in kitchen? [15]
- Q.4. Write a short note on developing a new recipes. [15]  
OR
- Q.4. Explain the organoleptic or sensory food evaluations. [15]

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