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CA-23

**SARDAR PATEL UNIVERSITY**  
**FO.Y. B.B.A. (H) - (VIII SEMESTER)**  
**MONDAY, 11-04-2016**  
**2:30PM TO 4:30PM**  
**UM08EBBH01**

NO OF PAGES - 01
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**ADVANCE FOOD AND BEVERAGE PRODUCTION - II**

**TOTAL MARKS: 60**

**Note: 1. Figures to the right indicate marks of the questions.**  
**2. Answers should be precise and to the point.**

- Q.1. A What do you understand by plated food and why is it done? [08]  
 B Also explain that what factors would you keep in mind while garnishing the food? [07]
- OR**
- Q.1. A What key points would you keep in mind while arranging the food? [08]  
 B Name various kinds of equipment used in food presentation and its importance. [07]
- Q.2. Define nutrients and their types. What do you mean by the term balance in the food. [15]
- OR**
- Q.2. What are proteins made up of? What do you understand by the term complete proteins? [15]
- Q.3. A What do you understand by the word kitchen organization? [06]  
 B Explain the following culinary term (**any three**): Happy Hours, Inventory, Yield Management, Duty Roaster. [09]
- OR**
- Q.3. Differentiate among maximum cost, minimum cost and average cost of a fixed menu. [15]
- Q.4. A What do you understand by the term product development? [08]  
 B Why is research and development so important in food business? [07]
- OR**
- Q.4. A Describe a food trial? Why is it done? [08]  
 B Differentiate between a paired comparison test and duo-trio test. [07]

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