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SEAT No.

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SL

SARDAR PATEL UNIVERSITY
EXAMINATION PROGRAMME – MARCH/APRIL- 2019
FO.Y. B.B.A. (H) (HM) - (VIII SEMESTER)

Tuesday, 09-04-2019
02:00PM TO 04:00PM

NO OF PAGES - 01

UM08EBBH01

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. Describe the meaning of Western Plated Food. Also Explain the role and importance of Plate presentation. [15]

OR

Q.1. Explain the role of cooking method in food plating and describe the key points should be kept in mind while arranging food on plate. [15]

Q.2. Define and explain Micro and Macro nutrients in details. [15]

OR

Q.2. Explain the food pyramid in context of balanced diet. [15]

Q.3. Describe four major areas where one can effectively control the quantity as well as the quality during the operations.

OR

Q.3. What managerial skills and knowledge should a Head chef have apart from the kitchen operation? [15]

Q.4. Explain about the food trials. And also explain its importance and purpose. [15]

OR

Q.4. Explain about the sensory evaluation of food. [15]

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