

Seat No.: _____

No. of Printed Pages : 1

[498A44]

SARDAR PATEL UNIVERSITY
BBA (HON) HM SEMESTER- V

Day- Tuesday

DATE: 22/11/2016

Session: Evening

TIME- 02:00 PM TO 04:00 PM

Subject/course Code: UM05CBBH01

Subject/course Title: QUANTITY FOOD & 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) Explain eight different types of Indian bread and their origin. [08]
(B) What are the different Indian basic pastes along with their ingredients? [07]
OR
- Q.1. (A) Explain about different types of Basic Indian gravies. [08]
(B) Write down seven different types of Indian culinary terms. [07]
- Q.2. Briefly describe about Kashmiri cuisine along with some famous dishes. [15]
OR
- Q.2. How does festivals or special occasions influence Indian food? [15]
- Q.3. (A) List the salient features of south Indian cuisine. [08]
(B) What do you understand by "Wazwan". [07]
OR
- Q.3. (A) What are the specialties of Bengali cuisine? [08]
(B) Write a brief note on traditional Indian cooking equipment. [07]
- Q.4. Explain different types of herbs and spices used in Indian cooking. [15]
OR
- Q.4. Write in brief about Indian sweets based on their main ingredients. [15]
