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SEAT No. _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY

EXAMINATION OCTOBER/NOVEMBER – 2018

Date: 26/10/2018 (FRIDAY)

T.Y. B.B.A.(H)(HM) - (V SEMESTER)

UM05CBBH09

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. What do you understand by food plating and why is it done? Explain the role of Garnish in presentation. [15]
- OR**
- Q.1. Describe various kinds of equipment used in food presentation and its importance. [15]
- Q.2. Explain the types of nutrients. [15]
- OR**
- Q.2. Explain balanced diet and nutritional analysis with the help of food pyramid guide. [15]
- Q.3. Explain about the term kitchen organization. [15]
- OR**
- Q.3. Describe four major areas where one can effectively control the quantity as well as the quality during the operation. [15]
- Q.4. Why is research and development so important in food business? [15]
- OR**
- Q.4. Why is it important to evaluate a recipe? [15]

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